

THE NATIONAL Provisioner

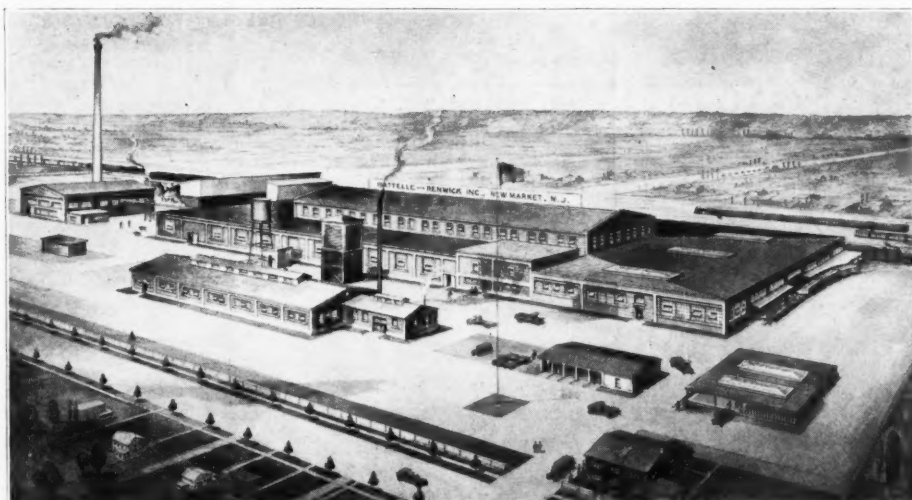
THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 78

APRIL 7, 1928

Number 14

Reference Dept.
7th Floor



New fireproof refinery built in 1925

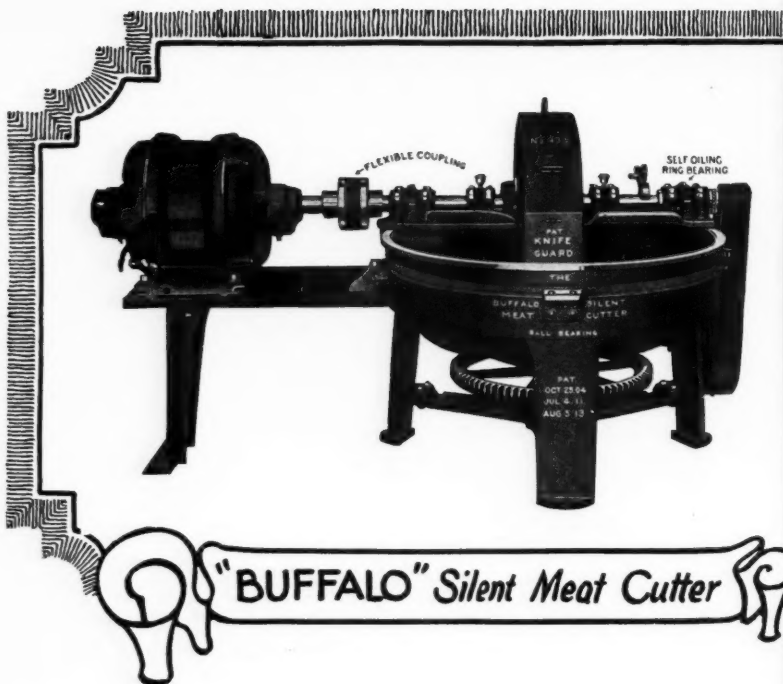
NIAGARA BRAND

Genuine double refined Saltpetre (nitrate of potash) and double refined Nitrate of Soda—"The old reliable way to cure meat right"—both complying with the requirements of the B. A. I.

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80 Maiden Lane, New York City



"BUFFALO" Silent Meat Cutter

UNIVERSALLY recognized as the World's Greatest Meat Cutter, for producing quality sausage.

Embodies the only correct cutting principle: Knives revolving at a high rate of speed pass within a fraction of an inch of the bowl, then through a slot in the comb.

This gives a sheer, clean cut, opening all the meat cells, thereby increasing the yield and producing finest quality sausage meat, free from cords and lumps.

The "BUFFALO" Silent Cutter is used by the world's most prominent packers and sausage makers.

JOHN E. SMITH'S SONS CO.

Patentees and Manufacturers

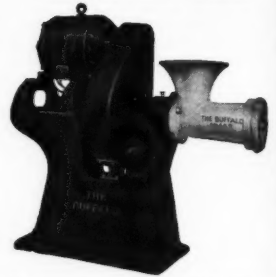
50 Broadway

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"BUFFALO"

SILENT CUTTERS ~ GRINDERS ~ MIXERS ~ STUFFERS
SCHONLAND CASING PULLER

"BUFFALO" Meat Grinder



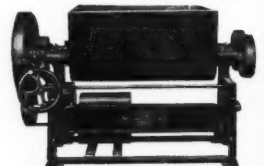
No more grinder troubles when you install a "BUFFALO."

"BUFFALO" Air Stuffer



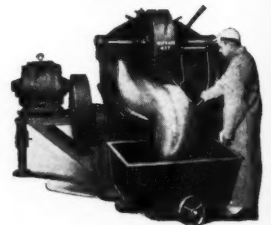
Most sanitary stuffer on the market.

"BUFFALO" Meat Mixer



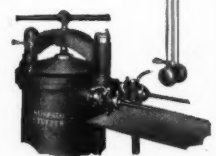
Mixes meat most thoroughly in least time.

"BUFFALO" Self-Emptying Silent Cutter



Cuts and empties a bowl of meat in 4 minutes.

SCHONLAND Patented Casing Puller



Saves 50% to 65% in time and labor at the stuffing bench.

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Volume 78. No. 14

APRIL 7, 1928

Chicago and New York

Why Not Make Money This Year Out of Boiled Hams?

*Boiled Hams That Taste Right Will
Sell Quicker and More Profitably
Than Undercooked Commercial Ham*

The boiled ham season is at hand.

It is the time of year to which pork packers look forward eagerly, as it is a period when the highest-priced product from the hog is most readily moved—either at a profit or loss to the packer.

The stage is set for a big boiled ham business.

The time of year is at hand when everyone likes to be out of doors, and when the housewife does not want to spend too much of her time preparing the family meal.

Picnic time is approaching. The automobile is more popular than ever, and when the weather is not so good the radio lures the housewife away from the kitchen.

It Must Taste Like Ham.

Boiled ham has a big place to fill. *And it will find it if the ham is good.* That is, if it "tastes like ham."

The housewife does not say so much about price, but she and her family have a great deal to say about flavor. And this has a big influence on the sale of the product.

Everyone will agree—even the packers producing them—that many boiled hams do not have an outstanding ham flavor. Sometimes they have no flavor at all. The wonder is not so much that

sales are slow, but that these hams sell at all.

If the practice of using only a fairly well-cooked S. P. ham is to continue to be a policy of the trade, then there should be little dissatisfaction when business is not good.

Marketing such hams kills the goose that lays the golden egg.

Much Competition for Ham.

The ham boiler must bear in mind that he now has many com-

petitors. Every piece of quality sausage, every first-class meat loaf, every cooked meat specialty is entering into sharp competition for the ham boiler's business.

In addition to making a place for themselves in the trade, these products are taking the edge off the boiled ham business. This is principally because the hams are not up to standard in flavor.

There is a larger and growing trade in cooked and easily prepared meats, and *boiled hams will get their share of it if they appeal to the consumer's taste.*

The retail trade has demonstrated that it is willing to pay a good price for boiled ham. It won't pay this price very long if the ham is not tasty.

There are many things to be taken into account in handling hams for boiling, from the time the hogs go into the chill room until the cooked hams come out of the chill room and are packed for shipment.

The boiled ham producer should have two things uppermost in his mind—quality and flavor.

Hints on Handling Hams.

Too often it happens that the ham is handled all right up until the time it goes into cook. Here the flavor is spoiled. The ham is undercooked. In addition, it lacks flavor.

The following letter on this sub-

Another Ham Campaign?

On March 31 stocks of skinned hams on hand at seven principal markets totalled over 57,000,000 lbs.

This was 2 million pounds more than a month ago and 15 million pounds more than a year ago.

There were also over 89,000,000 lbs. of regular S. P. hams in stock.

Prospects are favorable for a summer season when the public will be hungry for boiled ham.

What method will most readily and profitably dispose of these heavy hams stocks?

There are some thoughts worth the careful study of the packer and ham manufacturer in the accompanying discussion of boiled hams.

ject was received recently from an old-time ham expert.

Many improvements have been made in handling boiled hams. But what, he asks, has been the result? A ham of poor taste and a business that is none too profitable. He says:

Editor THE NATIONAL PROVISIONER:

I'd like to talk to packers about boiled ham through the columns of THE NATIONAL PROVISIONER, so I hope you will publish my letter to them.

The season is approaching when the war cry may be heard again, "Let's have a ham campaign!"

But before this happens let us have a debate on what we have to sell. All you packers interested give your opinion, and don't be afraid to answer in plain packinghouse language.

It Doesn't Taste Like Ham.

First. How many packers are making and putting on the market a real boiled ham that has the genuine ham flavor, is tender and juicy, so that when a slice of ham is put between two pieces of bread you can taste it and know you are eating boiled ham?

Of the product on the market today called boiled ham, over 75 per cent—in my opinion—is only partly-cooked salted pork, with no flavor and tough.

I don't mean that you are not using the hind end of a hog commonly called ham. But how do you expect the public to buy this kind of product and pay the 80c to \$1.00 a pound that these highbinder delicatessen stores ask, just for the name boiled ham?

The public can buy all kinds of sausage, New England ham, minced ham, meat loaves of all descriptions—all of which have a flavor—and for half the price of these so-called boiled hams.

And who is to blame for this condition? Not the blacksmith or the tailor. I say the packer!

How Ham Practice Changed.

Let us follow the development of the so-called boiled ham of today.

In my younger days in the packing business, in the middle eighties and nineties, a boiled ham was a smoked ham with the fat and bones, and it was boiled done.

The retail butcher was a butcher, and he knew the art of carving a boiled ham with the bone in it. Of course, this is history today—slicing machines and package goods have taken his place.

The first boneless boiled ham made its appearance about 1888. Hams were partly boned, but the shank bone was left in. They were only partly fattened, skinned and rolled, and tied with cord and boiled in a vat.

About 1890 the steam cooking box appeared on the market. Hams were placed on a rack in the box and live steam turned in, but they were kept at the boiling point.

Sweet pickled hams were at that time 7c a pound and the boneless boiled hams sold at 12½c to 14c a pound. The fat was used for lard, 3 lbs. for a quarter.

Everybody was making a fancy profit, was content and happy.

Improvements in Methods.

Then inventive heads created a form or press in the shape of a cylinder. Hams were wrapped and put in the cylinder and pressed and boiled, thus doing away with the slow and expensive method of skinning by hand and wrapping the hams in cloths. This saved several per cent in cooking shrink, as well as labor cost. It was a step forward in operating practice.

Up to this period packers were not largely in the ham boiling business. Boiled hams were made by the wholesale sausagemaker and ham boiler, and a large percentage of retailers boiled their own hams. Soon the manufacturer adopting the modern equipment was in a position to undersell the other fellows who were not up-to-date.

So a price cutting war started and the result was we began to drift away from the genuine boiled ham. Automatic slicing machines appeared on the market. Hams were undercooked in order to save shrink to meet increased competition. More sausage makers and packers went into the ham boiling business.

The result was frantic competition for volume, an effort to emphasize economies like reduced shrinkage, etc.,

A Good Ham Formula

How to cure good hams was the problem of one Western packer, so he wrote THE NATIONAL PROVISIONER for instructions. These were sent and followed, and a year later he reported that through these instructions he was able to produce as good hams as there are on the market.

This is what he says:

Editor The National Provisioner:

Some time ago you mailed us a formula for preparing hams. We used it and found it very satisfactory. We made as good hams, we believe, as there are on the market, and our trade in this territory liked them better than any they have had.

We want to refer to that formula again, but have misplaced it. Please send us another.

Very truly,

Pork Packer.

at the expense of quality, and a boiled ham that was tasteless, and hard to sell after the public once found out there were more tasty substitutes.

What Shall We Do?

Here we are with heavy stocks of product on hand at the opening of the boiled ham season.

Shall we turn our stocks into tasty boiled hams that will sell at a good price?

Or shall we go on practicing false economy and "profitless prosperity" in an attempt to force into consumption a product that does not reflect credit on the meat business?

Let's hear what you ham boilers have to say in reply.

Yours truly,
OLD TIMER.

BOOST SAUSAGE CASING RATES.

Packers and casing houses throughout the country have been considerably upset by the action of the Railroad Classification Committee in scheduling in its Consolidated Classification Docket No. 33 an application for increased classification rating on sausage casings.

The proposed changes in freight rates and price differential created thereby, as shown below, will be vigorously opposed by the trade.

Hearings on this application will be held in New York on April 10th, in Chicago April 17th, and in Atlanta, Ga., on April 24th.

The proposed change creates an average freight cost differential throughout the various classifications of approximately 50 per cent. There is no doubt that the casing houses and packers will present a united front in opposition to this proposed change, which if permitted to go into effect will of necessity pass on to the ultimate consumer this added burden.

Proposed changes in freight rates and price differentials are as follows:

SAUSAGE CASINGS.

	Present ratings.		Proposed ratings.	
	Official Southern Western	Class	Official Southern Western	Class
Dried, in bbls. or boxes, L.C.L.	1	2	1	1
Pickled, in kits or pails, L.C.L.	2	3	2	1
In pails or metal cans, in bbls. or boxes or crates, or in bulk in bbls. or boxes, L.C.L.	3	3	3	1
Dried or pickled, carloads, 30,000 lbs.	5	B	5	4

Examples of the effect of the rates may be figured from the following table:

Classes	1	2	3	4	5
Chicago to N. Y.	\$1.42	\$1.24½	\$0.94½	\$0.66	\$0.50
Buffalo to N. Y.	.79	.68½	.54½	.37½	.32
Rochester to N. Y.	.68½	.56½	.47½	.34	.28
N. Y. to Atlanta, Ga.	1.93	1.64	1.35	1.06

Training Meat Packing Executives

Home Study and Plant Conference Work Combined Gets Good Results For Men Who Desire to Get Ahead

An example of the practical manner in which the Institute plan for packing industry education may be adapted to every-day use in the packinghouse organization is the group study now being carried on by executives and supervisory employees at the Madison, Wis., plant of Oscar Mayer & Co.

On December 8 last sixteen members of the staff of the Oscar Mayer & Company plant at Madison, Wis., organized a combination home study and plant conference training group for the study of supervisory and administrative problems.

Attention was first directed to the pork operating department. Material for study was provided through the Institute of Meat Packing, which is conducted by the University of Chicago in cooperation with the Institute of American Meat Packers.

The method followed was for the individual men to prepare and submit papers for criticism. Each two weeks the group meets for discussion of the questions raised by the men or supplied by Dr. A. A. Swaim, who is in charge of the operations courses in the Institute.

The combination of home study and conference work has stimulated the men to work independently, and at the same time they have had an opportunity to discuss in the meetings any problems not fully developed through the lesson material.

Then, too, the entire plant has been at the disposal of the group for study purposes. Just recently, while studying pork cutting the conference group spent an entire evening cutting up a carcass and discussing the various cuts. The questions raised by Dr. Swaim and his pointed criticism of the prepared lessons has resulted in a careful canvass of all phases of pork operating practice.

A. C. Bolz, general manager of the Madison plant, and vice president of the company, is the man responsible for the organization of the class, and he has taken an active interest in the course, as has also Oscar G. Mayer, president of the company. W. H. Daniels is the conference leader.

The group consists of men who are in supervisory positions in their respective departments. This has greatly increased interest at the meetings, and

the work has given each man a better understanding of his co-workers' problems. Valuable information has been gained through the presence in the class of representatives from such departments as purchasing and mechanical maintenance. These men have, in turn, through contact with the larger group gained a broader knowledge of the industry.

It is highly probable that another class will be organized as soon as practical after this course has been completed, as both the members of the class and the officials of the company feel that they have benefitted by the work thus far completed.

PACKERS' SPRING MEETINGS.

Arrangements are progressing rapidly for the semi-annual divisional meetings which will be held in five important packinghouse centers during April and May.

The first meeting will be held in Nashville on April 20. This meeting will be for packers in Kentucky, North and South Carolina, Georgia, Florida, Alabama, Mississippi, Louisiana and Tennessee.

The divisional committee is composed of Henry Neuhooff, chairman; Lorenz Neuhooff, Joseph M. Emmart.

The Nashville meeting will be held at the Chamber of Commerce. There will be morning, afternoon and dinner sessions. Among the speakers will be W. W. Woods, Executive Vice-President of the Institute of American Meat Packers; Dr. W. Lee Lewis, Director of the Institute's Department of Scientific Research; H. D. Tefft, Director of the Institute's Department of Packinghouse Practice and Research, and Paul I. Aldrich, editor of THE NATIONAL PROVISIONER.

Owing to the fact that a meeting of the Executive Committee of the Institute of American Meat Packers is being called for Thursday, April 26, it has been decided to postpone until some time in the second week of May the meetings scheduled for Cedar Rapids, Iowa, on April 25, and St. Louis, Mo., on April 26.

The meetings scheduled for Cleveland, O., on May 3 and New York on May 4 will be held as scheduled. Programs for these meetings will be announced within a few days.



OSCAR MAYER PLANT EXECUTIVES STUDY PORK OPERATIONS.

Top row, left to right: John Beyler, assistant livestock buyer; Henry Pederson, billing department; Fred Hanson, pork department; Fred Gunkel, livestock buyer.

Middle row, left to right: Ed. Schwingel, smoked meat department; Ed Wiverted, sweet pickle department; Volney Breeden, purchasing department; Ed Brennan, live stock clerk; Wm. Mallo, offal department.

Bottom row, left to right: W. H. Daniels, assistant provision manager and conference leader; R. E. Hartzheim, beef department; Wm. Bast, pork packing department; John Gursky, pork shipping department.

Members of the class not in the picture: R. G. Reynoldson, master mechanic; Sidney Peterson, lard department; George Williams, government inspector.

It is interesting to note that **EVERY MEMBER** of this class of sixteen men is an individual subscriber to **THE NATIONAL PROVISIONER**, receiving it at his home address.

MEAT TRADE IN MARCH.

A brisk demand for fresh pork cuts, resulting from the low level of prices at which these products are wholesaling, featured the meat trade during the month just closed, according to the March meat and livestock review of the Institute of American Meat Packers.

The demand for smoked meats was somewhat quiet during the first part of the month, but improved during the last two weeks, with the approach of the Easter season. The beef trade remained unsatisfactory throughout the month. Wholesale beef prices were relatively steady, but strengthened slightly at the close of the month.

Practically all cuts of pork continued to sell at low wholesale levels. Fresh pork loins sold at slightly higher prices near the end of the month, but still are wholesaling 30 per cent below the prices which prevailed a year ago. The declines in the principal pork cuts, as compared with a year ago, are shown in the following table:

	Wholesale Price Decline
Fancy Smoked Regular Hams	26%
Fancy Smoked Skinned Hams	28%
Fancy Smoked Bacon.....	22%
Standard Bacon	23%
Smoked Picnics	27%
Fresh Pork Loins	30%
Best Butts	30%
Fresh Skinned Shoulders.....	35%
Boiled Hams	33%

The export trade continued dull and generally unsatisfactory. The lard trade with the United Kingdom and the Continent was only fair. Lard prices on the Continent showed a slight improvement. There was only a fair trade in meats, mostly hams and picnics, with the United Kingdom. The c. i. f. business on hams for forward shipment was somewhat smaller than in the preceding month. There was a fair demand from Germany for fat backs.

The domestic smoked meat trade was fairly good for the month as a whole, particularly in the case of hams. The bacon trade was only fair. Prices of smoked meats showed a slightly declining tendency, except for the heavier averages of skinned hams, which strengthened somewhat.

The demand for dry salt meats was seasonably slow early in the month but improved during the last two weeks when the plowing and planting season began to open up in the South. Prices showed a little improvement.

The boiled ham business was fair but seasonably light. The demand for sausage was relatively light during most of the month.

The domestic lard trade continued fairly good, with some increase in prices near the end of the month.

Hog receipts were appreciably

smaller than in February, which was a month of unusually heavy marketings, but were about 20 per cent greater than in March of last year. Prices at the close of the month showed little change from the first week and were fairly steady for the month as a whole, except for a few days during the middle of the month when there was a slight advance.

The average weight of hogs was somewhat lighter than a year ago at most of the principal markets. The quality and yield fell off during the first part of the month when a run of light, unfinished hogs came to market. The quality improved, however, during the last two weeks.

Hog operations were conducted at a loss during the entire month; that is, the cost of the hogs, plus expenses, exceeded the total value of the products at current market levels. The loss was somewhat less at the end of the month than at the beginning, but was greater than in February.

Cattle prices were practically steady during the first part of the month. Prices of steers declined slightly in the middle of the month but the loss was regained during the last ten days. Receipts of cows decreased steadily with the result that prices showed a gradual increase. Total receipts were about 12 per cent smaller than in March of last year and about 15 per cent less than in February of this year.

There was a general improvement in the quality of the cattle marketed, as is usual at this time of year. During the last part of the month, there was

a decrease in receipts for the lighter weights. The price range on all grades was narrower than it has been in recent months.

Wholesale beef prices were fairly steady during most of the month but closed slightly higher. The beef trade was characterized by a continued slow demand resulting from the relatively high price level.

Trading in hides became very active the first of the month at some decline from the top prices, but with the demand exceeding the supply, prices returned later in the month to the previous level, which is almost 70 per cent higher than a year ago.

Receipts of sheep and lambs for March showed a slight decrease as compared with the previous month, sheep being especially scarce. The live market showed a steady advance throughout the month, the top reaching \$17.65. The Eastern dressed market in the early part of the month was only fair on account of liberal supplies, but, with a lightened supply, showed some improvement toward the close.

FARMER FOR DIRECT SELLING.

Direct marketing of live stock was defended by C. A. Stewart, executive secretary of the National Live Stock Producers Association, before about fifty farm bureau representatives from eleven mid-western states at the American Farm Bureau Federation headquarters in Chicago last week. The organization represented by Mr. Stewart marketed about 130,000,000 cattle and hogs last year.

Of the two methods of marketing—direct shipment to the yards with the price determined on arrival, and direct sale with the price determined at the farm—the speaker declared that the latter was vastly more favorable to the farmer. "This method should open a wider competitive field for the farmer with consequent improvements in the price he can command," he said.

"The National Producers' Association is committed to the policy of direct marketing. We handle feeder lambs and calves from the range direct to the feeders, for instance, and some of our members have financial interests in the organizations that are selling direct to the packers. In our direct contracts with the packers, matter of price and grade are not left to the packers alone, but are determined by bargaining."

In reply to a question as to whether or not the direct marketing method will eliminate the middleman, as represented by approximately 100 such agencies in Chicago, Mr. Stewart stated that such would be the case only insofar as the middleman was replaced by the individual stockman or his association.



OHIO GOVERNOR PREPARES OWN SAUSAGE.

Governor Donahey of Ohio is an expert sausage maker and keeps the executive mansion at Columbus well supplied with his own production. Here he is shown examining sausage meat with a local butcher before stuffing it.

Supply and Demand Still Seem to Rule

Both Sides of Livestock Buying Story Summed Up by Observer Who Points to Fact that Nature's Laws Still Govern

The packing industry's side of the question of country buying of hogs has been covered rather fully in recent issues of THE NATIONAL PROVISIONER.

In this survey the reasons why packers have gone into the country for varying percentages of their hog supply have been told.

Many of these reasons have been questioned by advocates of the single system of marketing and of the plan of forcing packers to use that system exclusively.

Packers were charged with being responsible for the break in hog prices from the high time of the early months of 1927 to the lower levels of the later months of the year.

This break was attributed to the fact that packers bought in the country, thus withdrawing competition from the central markets.

What Caused This Price Break?

Yet an example of the effect of supply and demand on the price of hogs was very evident in recent weeks, when the bulk of the hogs were coming on the central markets and packers were buying there.

During that time the price of hogs fell to the lowest point in months. Despite the fact that there was plenty of competition in buying, the large supplies weakened buyers' ideas and price declines necessarily followed.

A year ago country buying was charged with costing hog producers half a million dollars in a short time. But nothing has been heard recently of the effect on price of central market buying.

The system heralded far and wide as bringing the most money to the hog producer failed to work as soon as supplies were unusually heavy.

What did work was the law of supply and demand.

It not only worked when runs were heavy, but it works at all times, no matter where hogs are sold or bought.

Some of the most important arguments for and against country buying of hogs, and reasons why packers have indulged in these practices, are discussed in the following article by an observer close to the public markets.

What One Observer Finds.

As he states, he has had broad opportunity to observe many phases of hog marketing. As a result of these years of observation he finds just one controlling influence—the law of supply and demand.

This observer presents some new angles and answers some old arguments.

"Pro" and "Con" of Country Hog Buying

By An Observer

These observations are made by one who long has watched the development of country buying by packers, and who has been associated with producing, packing and market agencies and market groups.

Figures Tell Story

What SUPPLY and DEMAND will do to PRICE in the hog market is shown in the following figures of receipts and average prices of hogs at Chicago for the week ending March 10, 1928, compared with the corresponding week in each of the five previous years:

	Receipts	Avg. Price
Week Mar. 10, '28	220,900	\$ 8.05
Cor. week, '27....	137,690	11.55
Cor. week, '26....	155,709	12.25
Cor. week, '25....	147,600	13.75
Cor. week, '24....	224,152	7.40
Cor. week, '23....	197,522	8.20

Regardless of other factors in the situation, it is very evident that heavy supplies have a marked influence on price, *whether all of the buying is done at the central markets, or part of it is done elsewhere.*

Hence, due consideration has been given to the theories advanced by each group and their sincerity of purpose.

Although vitally interested in the preservation of the United States system of public markets, I am not so blind as to deny the evils that exist, nor to believe these markets may be preserved and perpetuated unless the packing group enjoy their full measure of prosperity.

Let us face the fundamental facts, acknowledge their existence, and make the best of an existing situation.

Frankly, packers do not go to the country except in cases where certain economic conditions exist, or where they are practically forced to go in order to avoid certain conditions not to their liking—nor of their making.

A few of the more important causes are as follows:

Reasons for Direct Buying.

1—Shortage of certain species or grades.

2—To avoid condemnation losses, during prevalence of disease epidemics.

3—To supply packing houses not located at public markets.

4—To obtain certain types found in certain sections in suitable quantity.

5—To shorten the shipping distance by intercepting shipments en route to markets.

6—To act in emergencies such as drouth, epidemics, and times of financial stress.

Facts as Answers to Objections.

For every theory advanced in condemnation of the practice an answer is found in the actual practice. In fact, neither side can advance one single economic theory, but that the other side can match it with an answer of equal weight.

Let us discuss just a few of the more important arguments and apply this test:

1. *That packers buy part of their supplies in the country to hold buying competition out of the market.*

ANSWER.—Every animal diverted from the market shortens the available supply for which other bidders must compete. So many animals are available; so many have to be purchased. Obviously, it is an equalizing proposition.

2. *That packers buy in the country, sort off the best grades and let the*

"culls" drift to the market, where their (the inferior grades) set the price for the select sold direct.

ANSWER.—It is true that only the very large concerns can buy and use all weights and grades. As a matter of fact, the packers' selection is almost universally made on grades by weights—not conformation.

Some of the finest pigs to be found on one great market are pigs sorted off the direct purchase of a packer whose trade offers no outlet for that weight stuff.

Moreover, these pigs are so good they almost invariably "top" that market.

Surely this influence is not harming the producer.

3. That packers buy direct so they may take trading advantages of the producer at points where no organized exchange exists, or where there is no governmental supervision.

You Find Them Everywhere.

ANSWER.—If the packer is inclined to indulge in sharp practices, he need not go to the country to indulge the whim. Almost every "alley" in the great markets has its "crooks" who, for a consideration, will sell their birth-right.

Moreover, let us give the producer credit for knowing whether the transaction is fair and above-board. Not often do men continue to patronize a firm decade after decade unless the dealing is satisfactory to them.

4. That packers are in a conspiracy to break down and destroy the great public livestock markets.

This is merely another theory absolutely without basis.

As a matter of fact, the destination of direct country purchases is seldom to a packing house at public markets; but such direct shipments as these houses receive are generally from another public market.

Most frequently it will be found that this packer has stepped in and cleaned up a market glut on some outside market. We know of no law requiring that this be done, but by thus cleaning up the Yards the producer is frequently saved from disastrous market breaks.

5. That packers are able to buy in the country at prices materially lower than if purchased on the markets.

The Producer Keeps Posted.

Years ago we heard of cases where buyers travelling about the country occasionally made a cleanup by buying up stock from an uninformed producer at prices materially less than the market. This was years ago.

Now practically every producer belongs to some up-to-date farm organization which keeps him posted; or to some shipping organization which

receives and disseminates daily advice.

Few of the more important farmers but what gets his daily paper, a daily market paper, or a daily market report from commission firms or government bureaus. Radios by the thousands bring the markets right out of the trading pens.

If any man is so ignorant as to place credence in such a theory, can only suggest that he try to take advantage of some "uninformed" producer!

Another Straw Man Knocked Over.

6. That the zoning system which limits the shipping days was designed at the instigation of the packers, who thus have the shippers at their mercy on non-shipping days.

In the first place let it be said here that the packers had nothing to do with the "zoning system" and "shipping days." It was designed to assure more uniform receipts during the market days, and the producers themselves urged the trial of the remedy.

Moreover, we have never heard any experienced railroad lawyer claim any legal right to place such a limitation on the acceptance of livestock by a common carrier. Such court decisions as are of record very emphatically hold that no such right is enjoyed.

Therefore, if the system is objectionable, it should require little effort to cure the defect.

Advantages of Country Buying.

Obviously, there must be some compensating advantages in occasionally going direct to the country. And it may be well to mention the more important ones. These may be stated as follows:

Short Form Hog Test

Do you know each day how your hogs "cut out"?

Do you know how to figure all operating charges and expenses so as to get at your cutting profit or loss per day per cwt.?

THE NATIONAL PROVISIONER'S revised Short Form Hog Test enables you to keep track of this each day.

If you want a supply of these test forms for daily figuring fill out the following and mail it at once:

The National Provisioner,
Old Colony Bldg., Chicago.

Please send me copies of the Short Form Hog Test for daily figuring.

Name

Street

City

Single copies, 2c; 25 or more, 1c each; quantities, at cost.

1—By locating the territory where healthy stock is to be found the packer frequently can reduce condemnation.

2—By locating territories where the producer specializes in certain types, breeds and quality, the packer frequently "short cuts" an endless search on many markets.

3—By going around the market and taking possession in the country, the packer frequently gets animals less susceptible to loss from bruises and injuries, such as are encountered in markets where canes, clubs and prod-poles are still in use.

4—By closer touch with the producer the packer gets his stuff with less "fill" and better resultant yields.

5—By acceptance at country points the packer avoids many incidental losses, expenses and unavoidable market incidents.

There Are Some Disadvantages, Too!

On the other hand, the packer who plans on acquiring even a part of his requirements in the country must be prepared to spend money in plenty, and to continue spending it so long as he continues to buy.

Buying agents must be employed—and the cheaper they are the more they will cost! (Seems unbelievable, but try it!)

Telegraph and telephone tolls mount rapidly for a few hours without up-to-the-minute advice on market trends, and may lose a month's profits.

Facilities such as pens, scales and offices must be procured, for country shipping pens seldom have these.

Ample cash resources must be available, for producers would look askance at any buyer who expected to buy their stock on credit.

Provision must be made for feeding and caring for stock after purchase, for bedding and cleaning of cars, and for experienced crews for handling and loading stock.

Moreover, a strange packer breaking into a community must go through a period of probation during which the organization must be carried at a loss.

Then, after all details are arranged, the packer must face the fact that, unless his prices equal or exceed what the producer will net on the market, not a hoof can he hope to buy!

After All One Law Rules.

After all—and now and forever more—every theory, every "ism," every dream of livestock market manipulation sooner or later comes face to face with those two war-worn but none-the-less active arbiters of fate—"Supply" and "Demand."

And buy where he will, as he will, when he will, neither the packer nor the producer can avoid their tremendous and all-powerful influences.

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Chicago, Md.

Where Is the Weak Point?

Everyone in the wholesale meat trade
knows that fresh and cured pork prod-
ucts sold last year away out of line
with the price of live hogs.

They know also that these same pork
cuts are not now bringing what they
should for the packer to see his way
clear.

The reason for this is that the mar-
ket for pork meats is a buyers' market,
due to a heavy supply of hogs and an
outlet limited in large measure to
domestic consumption. This latter
outlet has been affected by somewhat
slowed up industrial conditions, re-
flected in the buying power of the con-
sumer.

A livestock market authority recently
pointed out that the decline in the price
of hogs has not been reflected in the
price the consumer pays for meat, and
that the farmer has just cause for com-
plaint against a system of food distri-
bution that fails to give full and prompt
reflection to consumers of reduced
prices for his product.

He states the case as follows:

In January the average price of hogs
on the Chicago market was \$8.30. This
compared with an average of \$11.95 in
January, 1927. The difference is \$3.65.
The decrease figures about 30 per cent.

Producers frequently ask to what
extent this reduction has been reflected
to the consumer in retail prices.

The only comprehensive figures avail-
able on this are those collected for the
entire country by the Bureau of Labor
Statistics. Prices are given in the form
of index numbers, based on 1913 prices
as equaling 100. Here we find that:

The retail price of pork chops in
January this year was 149 (that is 49
per cent higher than in 1913). This
compares with 174.3 in January last
year. The reduction is 14 per cent.

Bacon sold at 165.2 in January this
year, against 174.8 in January last year,
a reduction of less than 9 per cent.

Ham sold at 192.6 in January this
year, against 211.2 in January last year,
a reduction of about 9 per cent.

Lard sold at 119.6 per cent in January
this year, against 126.6 in January last
year, a reduction of less than 6 per
cent.

It is thus evident that the consumer
did not receive the full benefit of the
decrease in hog prices, at least in the
cuts and for the month mentioned.

The farmer has just cause for com-
plaint. If the consumer had received
the full benefit of reduced prices to the
hog producer, pork consumption would
have shown a greater increase, perhaps
enough of an increase to strengthen
the hog market.

The answer, evidently, is too many
retail shops, resulting in too much
overhead on every pound of meat sold.

The only headway being made against
that is in the chain store development,
which has made great progress the past
few years.

It seems unfortunate that criticism
should be directed at a system of food
distribution based on a condition which
finds its origin mainly in the price paid
for a raw product out of proportion to
its finished value to the ultimate con-
sumer.

Packers' Meat Premiums

More than two million herds of cattle
—yes, herds; not head!—in the United
States are under supervision in the
work of tuberculosis eradication.
These herds include a total of 20,098,272
cattle, according to a tabulated sum-
mary just issued by the U. S. Bureau
of Animal Industry showing the prog-
ress of the government's tuberculosis
eradication work to March 1, 1928.

Herds accredited as free from tuber-
culosis, as the result of a series of tests
made at the end of February, numbered
155,466, containing more than 2,000,000
cattle. Counties which have not more
than one-half of 1 per cent of tuber-
culosis cattle as a result of systematic
testing number 464. In all of these
counties the few cattle which reacted to
the latest test were removed from the
herds and slaughtered.

This is the work in which packers
also are cooperating to help cut down
the loss from condemnations, not only
in cattle but in hogs as well. A marked
decrease is now noted in the number
of condemnations as a result of this
work.

As shown in a recent issue of THE
NATIONAL PROVISIONER, in a report of
progress on this work as reflected in
the hog slaughter at Chicago, there
was a marked decline from 1924 to the
close of 1927 in the number of hogs
showing infection. This decline was
very marked in the closing months of
1927.

Not only have packers contributed to
the costs of the work of tuberculosis
eradication, but in the payment of a
premium of 10c per hundred for hogs
coming from accredited territory they
have stimulated the livestock producer
to better cooperation in the movement.

In 1927 alone packers paid out three
quarters of a million dollars in such
premiums.

Practical Points for the Trade

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How to Handle Pig Skins

Practically all packers make pig skin strips, and they want to make these so they will command the best price.

Cattle hides and calf skins are not in surplus supply, so there should be some improvement in the market for pig skins, especially those prepared in the right way for the tanner.

In THE NATIONAL PROVISIONER of January 28, 1928, some instructions were given for the handling of pig skins. Following this John W. Hall, well-known Chicago provision and by-products expert, corresponded with representative tanners to get their point of view regarding pig skin strips.

This inquiry brought forth suggestions from the tanner's side which will be of interest to all packers making pig skins. These are as follows:

De-rinding.—Pig skin rinds or strips are taken from fat backs or loins. The fat is taken off with a machine known as the fat back Skinner. This machine must be set so as to preserve the skin whole; that is, without gouging, tearing or cutting the skin in any way. These machines handle both smoked and fresh cuts. They are advertised in THE NATIONAL PROVISIONER.

Fleshing.—The skins are then put through the fleshing machine. This machine has a rubber roll operating against a corrugated iron roll. It takes the surplus fat and grease from the skin down to the pores without cutting through them or injuring the skin in any way. The operation is very simple, and an ordinary workman can flesh a great many skins in a day's time.

Of extreme importance to the tanning industry is the fact that skins which have been badly scalded or singed will not make leather, because the gelatine in the hide has been cooked and the tanning material will not take hold of the fibers of the hide. Such skins should not be prepared for the tanner.

Selection.—The No. 1 selection of pig skins is 5½ in. by 18 in. and over. The No. 2 selection is 4½ in. by 15 in.

Nothing smaller than these two sizes, nor from any other part of the hide than the fat backs or loins, can be tanned for shoe counters, insoles and other leather. The fat back skins alone are of even texture, and since they are cut into counters, insoles, etc., by the shoe industry and other manufacturers, the smaller skins do not have sufficient cutting surface, and the cost therefore is prohibitive.

Handling.—To prepare these rinds in the most acceptable manner for the

tanner, it is customary for the majority of packers to weigh up 26 to 27 lbs. green weight. In other words, as the skins are cut from the fleshing they are dry salted by pressing down one side and then the other of each skin on a table or bench covered by 2 or 3 in. of loose salt. This quantity is then tied into a bundle and invoiced at 25 lbs. per bundle.

Skins prepared in this manner produce the best leather, and consequently command a better value than those prepared in any other manner. The allowances for moisture, salt, etc., are taken care of in the 2 lbs. difference in weight.

Freezing.—Some of the larger packers also freeze these skins, but due to the variations in climate and necessity of working them into the tanning material as quickly as possible, they are not so acceptable because of the liability to spoil. This method is satisfactory during the winter months only.

Packing.—Less than carload lots of pig skins should be packed in sugar or apple barrels or any other light, strong barrel or packing case.

Billing.—It is necessary to itemize

them on the bills of lading as "barrels of green salted hog skins" or "bundles of green salted hog skins." Any other description of these skins means that the tanner is obliged to pay freight on them as an edible product, which runs the cost into too much money.

On account of the present price of these rinds the packer is justified in saving and preparing them for the tanning industry. Due to the present shortage of cattle hides and the consequent high price, it is a matter of conservation for the packer to prepare these skins right, as they are worth considerably more than they would be for sausage or rendering.

These skins are the source of supply for raw material badly needed by the shoe manufacturers and other users of skins for leather in this country, and from the standpoint of the tanner there is no reason why they should be disposed of in any other manner.

Practical Points.—Another tanner urges that skins be produced from hogs that are not excessively scalded. The best fat back skins, he says, are those from hogs scalded at 140 to 150 degs.

Attention is called to damage that can be done to the pig skin strips in singeing. It is important when singeing the heads of the hogs that the torches be kept away from the fat back, as any fat back that is singed with a torch is not suitable for leather purposes.

This tanner also calls attention to the desirability of using a stream of water over the fleshing machine rolls. This helps to remove the free grease on the strips and at the same time increases the percentage of lard that they get off the pig skin.

This tanner also recommends that packers put up their skins green salted. "We do not believe that any tanner has refrigerating facilities," he says, "and for that reason recommend packers putting up their skins green salted. During the winter months we are in a position to use a good percentage of frozen skins but at all times prefer a green salted skin."

Attention is called to the fact that some tanners who prepare pig skins for special purposes regard a 5 by 15 in. skin as No. 1.

Pig skin scraps and trimmings go to the gelatine manufacturer. These buyers prefer the fresh frozen product to the green salted. In fact, some buyers will not consider trimmings and scraps that are dry salted.

Do you use this page to get your questions answered?

Figuring Smoked Meat Costs

What does it cost to smoke meats?

How do you arrive at such a cost?

Have you an accurate method of figuring your cost, all the way from the loose cured meats to the finished product — wrapped, packed and ready to ship?

Do you figure in everything, including shrinkage, labor, operating costs, overhead, supplies, etc.

In arriving at smoked cost from cured do you divide price by yield, or multiply by shrink?

There is a right and wrong way, and the latter will cost you money.

THE NATIONAL PROVISIONER has made a reprint of its information on "Figuring Smoked Meat Costs." It may be had by subscribers by filling out and sending in the following coupon, accompanied by a 2c stamp.

The National Provisioner:

Old Colony Bldg., Chicago, Ill.

Please send me reprint on "Figuring Smoked Meat Costs."

Name

Street

City

Enclosed find a 2c stamp.

Italian Pork Sausage

A sausage maker wants to make Italian pork sausage. He says:

Editor The National Provisioner:

Have you a recipe for Italian pork sausage—the spices they use in it and all about same? If you have this, will you kindly send it to me?

Following is a tested recipe for Italian pork sausage.

Meats:

- 70 lbs. lean pork trimmings:
- 30 lbs. fat back trimmings

Seasoning:

- 2½ lbs. salt
- 1½ oz. saltpeter
- 4 oz. sugar
- 6 oz. white pepper
- 2 oz. coriander ground not too fine
- 1 oz. paprika
- ½ oz. garlic flour
- 2 oz. nutmeg

Mix the seasoning thoroughly and add 1 gal. of ice water and dissolve well.

Chop the meat medium fine in the rocker or cutter. Put in the mixer, pour over it the seasoning and ice water and mix for 4 minutes.

Stuff in medium hog casings. Link the sausages 4½ in. in length and hang on sticks to dry off. When dry put in 1 lb. cartons.

The sausage should be kept in a storage cooler at 40 to 45 degs. and should not be packed in the cartons until it is ready to deliver. It should be made fresh every day and not held for any length of time.

Quick Cure for Pork Butts

How can pork butts be cured in 10 days?

An Eastern packer wants to find a quick cure, and asks for one that will make the product ready for market in this short time. He says:

Editor The National Provisioner:

We understand that there is a 10-day cure on pork butts.

Will you let us know how to handle this product so it will be ready for market in 10 days?

Curing pork butts in 10 days is somewhat rapid, but this could probably be done by pumping the product with the same pickle it is cured in.

A second fancy ham pickle should be used for this purpose, the strength of which has been brought up to 70 to 72 degs. In doing this, be careful not to use too much sugar, as this sometimes produces a very bright color in the smokehouse which darkens shortly after.

Pump each piece one stroke on each side and one in the center.

It would be a little more expensive to cure in tierces, but this would help to force the cure, as the tierces could be rolled every 2 or 3 days which would serve as an overhauling.

If cured in vats the product would have to be transferred from one vat to another every time it was overhauled.

There are certain advertised commercial cures, at least one of which claims to cure the product mentioned in 10 days or less.

Dry Rendering Yields

"Will it pay me to scrap my wet rendering equipment and install some one of the dry systems?"

This is the question raised by a Western renderer, who says:

Editor The National Provisioner:

We render about 750,000 lbs. of dead hogs, horses and cattle per year.

Our income from tankage sales runs about \$1,000 per year. We sell some in the green state and do not recover any stick.

We know that we are not getting the return on tankage that we ought to, and have been thinking about installing a dry rendering outfit.

Would it pay us to put in a dry outfit? We ask this question in the light of the additional tankage we would get by the use of the dry system.

What would the cracklings be worth to us here?

From 750,000 lbs. of raw product this renderer should get about 150 tons of cracklings per year by dry rendering. Such cracklings bring approximately \$75 per ton locally, and in many sections it has not been possible to supply the demand from farmers who drive to the plant for them, once they know they are available and learn of their feeding value.

A return of between \$9,000 and \$10,000 should be received for the cracklings alone from this amount of product dry rendered. Also enough additional grease should be produced to more than pay for the installation of the equipment.

An additional advantage is that a plant equipped to render product by the dry process is not objectionable in a community, and there is no pollution of whatever stream the tank water from the plant eventually reaches.

Why Not Get Value?

Are part or all of your beef fats handled as inedible?

Compare market prices of edible tallow and inedible, and see what you lose!

Normally, there is from ¼c to 1c per lb. difference in price.

Beef fats are necessary ingredients of the best butter substitutes or compound lard. New methods of rendering make it possible to save more of these fats to the edible side.

It is time for every packer to pay more attention to his rendering operations.

Brands & Trade Marks

In this column from week to week will be published trade-mark applications of interest to readers of THE NATIONAL PROVISIONER which are pending in the United States Patent Office.

Those under the head of "Trade Mark Applications" have been published for opposition, and will be registered at an early date unless opposition is filed promptly by parties interested in preventing such registration.

Those under the head of "Trade Marks Granted" have been registered, and are now the property of the applicants.

TRADE MARK APPLICATIONS.

The Nuckolls Packing Co., Pueblo, Colo. For ham, bacon, sliced bacon and boiled hams. TRADE MARK: Nuckolls' Mission. Application serial No. 254,933. Claims use since 1926.

NUCKOLLS' Mission

The Nuckolls Packing Co., Pueblo, Colo. For lard. TRADE MARK: Pikes Peak Brand. Application serial No. 254,931. Claims use since 1907.

Hammond Standish & Co., Detroit, Mich. For lard, sauerkraut, barreled pork, dried beef, cooked hams, pork loins, picnics, pig tongues, breakfast bacon, breakfast sausage, sausage meat, roulettes and cottage rolls. TRADE MARK: A keystone with the word Greenfield thereon. Application serial No. 251,499. Claims use since 1880.

SPANISH RULES ON PEPPER.

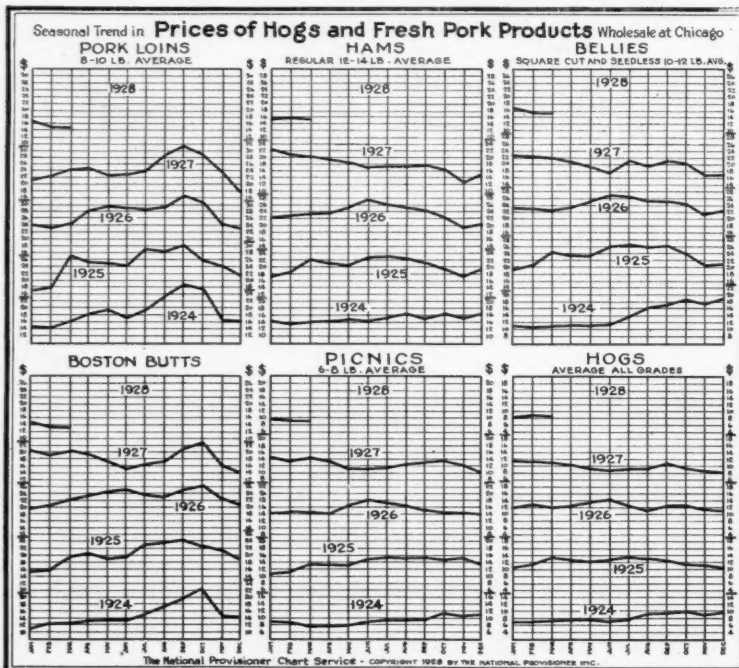
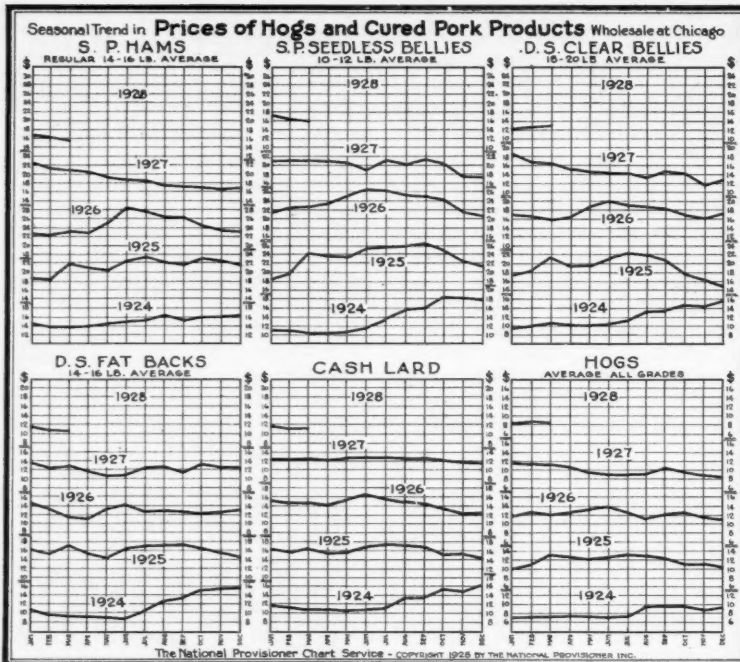
The manufacture and export of pepper from Spain has been regulated by a royal order, dated February 14, 1928. The product consisting exclusively of the dry ground fruit of the capsicum ("pimiento"), is to be known as dry ground capsicum, ground capsicum, or red pepper ("pimenton").

The same product having added to it pure olive oil not exceeding 10 per cent of the weight of the dry pepper is to be known as "pimenton acitadado," or red pepper treated with oil. Red pepper intended for export may have the same proportion of pure olive oil added to it, provided the laws of the importing country permit it.

TANNERS' HIDE STOCKS.

Stocks of raw hides and skins held by tanners on February 29, 1928, subject to correction, with comparisons for the previous month, are given by the U. S. Department of Commerce as follows:

	February, 1928.	January, 1928.
Cattle, total.....	1,735,227	1,831,659
Steers	476,187	431,944
Cows	1,058,163	1,048,909
Bulls	43,085	59,684
Unclassified	157,792	291,122
Calves	1,256,454	1,340,436
Kip	308,282	361,218
Sheep and lamb.....	4,655,489	5,063,736
Goat and kid.....	6,148,906	6,211,686
Cabretta	501,473	679,789



*These charts in THE NATIONAL PROVISIONER MARKET SERVICE series show the trend of prices of fresh and cured pork products and live hogs at Chicago from January 1 to April 1, 1928, with comparisons for the four years previous.

Product prices have held steady to weak so far this year, D. S. clear bellies being the only product showing any strength. Here the price trend was only slightly upward.

Hog prices showed a little strength during February, but in

general they have been steady for the first three months of 1928 with the close of 1927.

Price levels of product more nearly approximate those of 1924 and 1925 than of either of the two years following.

Fresh Pork Products.

Loins.—Fresh pork loins showed a downward trend, due to the liberal movement of live hogs. The price during the period covered reached the

lowest level in years. While there was a broad trade, yet large quantities were put in the freezer. A stronger tone was noted during the last week of March, preceding the Easter trade.

Hams.—Light green regular hams showed some weakness during March, following the stronger tone in the earlier months of the year. However, good buying power was in evidence in all recessions, as buyers were laying in their stock of hams to be cured for the post-Lenten trade.

Bellies.—Green square cut and seedless bellies have shown the least activity of any commodity on the list. The heavy production of bellies at all packing centers has resulted in good supplies and there appears to be no shortage in any direction. Considerable price weakness was shown in January and February, with a steadier tone at the lower level in March.

Boston Butts.—This product followed the trend of the fresh pork loins through the heavy cutting. However, there was a good trade at all times.

Picnics.—Light green picnics have been quite active and firm during the heavy movement of hogs. There has been a strong demand for the extreme light averages, with a broad movement through smokehouse channels. This had a strengthening influence on similar averages green.

Cured Pork Products.

S. P. Hams.—This product showed a downward price trend, even on the lighter averages. The movement of green hams supplied buyers' requirements for cure, making the surplus stocks of S. P. hams slow to move, especially during the past six weeks. Previous to that time, while the product was in the process of cure, there was a scarcity of offerings and a good demand. The market on the heavy averages has been unsatisfactory.

S. P. Bellies.—There has been a poor trade on S. P. bellies, as the green product was plentiful and most producers have been doing their own curing. However, a brisk trade on pickled bellies can hardly be expected during the accumulating period.

D. S. Clear Bellies.—Dry salt bellies have shown unusual strength during the past three months, with a good class of buying in evidence at all times. During the last half of March the market showed considerable buoyance, fluctuating between 12 and 13c.

D. S. Fat Backs.—Packers enjoyed a good export trade on fat backs, but with an advance in prices have shown less interest. By the end of March this market had developed into a very quiet affair.

Lard and Hogs.

Lard.—Lard stocks have accumu-

Provision and Lard Markets

WEEKLY REVIEW

Prices Steadier—Hog Movement More Moderate—Hog Prices Firmer—Lard Stocks Show Large Gains—Exports Fair.

A somewhat better tone has prevailed in the market for hogs and hog products the past week with a slow gain in values influenced apparently by the somewhat lighter receipts of hogs. The hog receipts at the leading points were less than the previous week, although still considerably over last year. The total movement of hogs since February 25 has been 2,482,000 compared with 2,636,000 a year ago. In this time the Chicago packing has 686,000 against 565,000 last year and 495,000 two years ago.

The largely increased packing has resulted in a sharp gain in lard stocks at Chicago and a general gain at other points. The total of lard stocks showed an increase of 24,000,000 lbs. for the month, with a total of 76,000,000 lbs. against 34,000,000 lbs. a year ago. This tremendous gain in stocks has been the result of the increased packing at Chicago as well as considerable shipments in.

Since the first of March receipts of lard at Chicago have been about 40,000,000 lbs. against 27,000,000 lbs. last year, and shipments 34,000,000 lbs. against 33,000,000 lbs. a year ago. This increase in the receipts, plus the gain in the packing, explains the gain for the month in the total stock.

Meat Stocks Increase.

The stock of meats at Chicago shows an increase of 13,000,000 lbs. over last

month and an increase of 38,000,000 lbs. over last year. This gain in stocks in Chicago is believed to be indicative of a general gain in the supplies of meat resulting from the heavy increase in the movement of hogs and in the total packing. The packing for the month shows a gain of about 1,000,000 hogs over last year, the equivalent of a gain in lard production of approximately 35,000,000 lbs. and a gain in the meat production of approximately 135,000,000 lbs.

While the packing has shown an increase there has been a gain in exports for the month in lard but practically no improvement in the exports of meats. Since January 1, the exports of lard show an increase of 57,000,000 lbs. over last year and the exports of meat show an increase of only 3,000,000 lbs. This increase in the exports of lard has taken up part of the increase in lard production, but only a part and the rest is reflected in the excess stocks compared with last year. As there has been no increase in the exports of meats, the increase in meat production has had to be taken care of by an increase in stocks, and possibly in some gain in domestic distribution.

This factor of domestic distribution is very difficult to check up. The figures given by the U. S. Bureau of Agricultural Economics shows an apparent increase in total consumption of meat products in January of 3/10 lb. with a total of 9.3 lbs. per capita against 9 lbs. last year and an average in December of 8.7 lbs. This total included all meat products and includes lard in the pork products.

Hog Slaughtering Larger.

While these figures are extremely interesting, local conditions vary con-

siderably. There has been a considerable complaint from sections of the east, particularly New England, regarding the demand for meats and the rather slow distribution. This condition is resulting in very keen competition in wholesale prices, although it has not resulted in any apparent concession in the retail prices.

The January report of hogs slaughtered under Federal inspection showed a total of 5,478,968 against 4,513,608 last year. The total for the seven months ending January has been 26,019,087 against 24,070,705 last year. The gain of 2,000,000 hogs in the seven months was very largely in the late fall and in January. A comparison of the totals on cattle show a slight decrease, while sheep show an increase for the month. The cattle figures for the seven months were 5,667,106 against 6,261,828; calves, 2,683,496 against 2,901,069; sheep, 7,876,641 against 7,852,289.

While the total of hogs shows an increase of about 2,000,000 the decrease of 600,000 in the cattle slaughter in the equivalent products about offsets the increase in the hogs.

Feeding Situation Unfavorable.

The position of hogs and the price of corn is a very disturbing factor in the situation. The position in February, for which the latest figures are available, shows that it cost only 9.6 bushels of corn to make 100 pounds of hog, while a year ago 100 pounds of hog was worth 16.8 bushels of corn. The average for February was not quite as unfavorable as the average of last July and August, but the position, compared with the period from July, 1926, to May, 1927, is certainly distinctly unfavorable. As the price of barley and oats is also high the feeding situation is an extremely difficult one.

PORK—Demand in the east was fair and the market firm with mess quoted at \$31.00; family, \$32.50@34.50; fat backs, \$28.00@32.00. At Chicago, mess was quotable at \$27.00.

LARD—Domestic trade remains fairly good, while export business continued larger than reported as judged by the clearances. At New York, prime western was quoted at 12.20@12.30c; middle western, 11.95@12.05c; city, 11%@11%¹/₂c; refined continent, 12%¹/₂c; South America, 13%¹/₂c; Brazil kegs, 14%¹/₂c; compound, carlots New York, 12c; less than cars, 12%¹/₂c.

At Chicago, regular lard in round lots was quoted at 20c under May; loose lard, 115 under May; leaf lard, 160 under May.

BEEF—The market in the east was quiet but very steady, with mess, New York, quoted at \$23.00@24.00; packet, \$25.00@27.00; family, \$30.00@32.00; extra India mess, \$44.00@45.00; No. 1 canned corned beef, \$3.40; No. 2, \$6.00; South America, 6 lbs., \$16.75; pickled tongues, \$55.00@60.00 per barrel.

See page 36 for later markets.

lated rapidly since the first of the year under the heavy hog kill, totalling at the end of March nearly double the stocks of April 1, 1927. The domestic demand for lard has shown some improvement, there being a fair differential over the cost of live hogs. Consignments have been heavy, with selling prices rather low on export sales.

Hogs.—The market has been deluged with hogs since the first of the year, apparently much of the surplus hog supply believed to be in the country being marketed early, due to a scarcity of corn in some sections of the country. This has resulted in heavy storage stocks, in some cases the heaviest in years, and in all cases comparable with the stocks on hand in the years of record hog runs.

If hog supplies are materially reduced by the marketings which have

already taken place, and a stronger live market prevails, there is bound to be a demand for every pound of product on hand.

On the other hand, should hog runs be sufficient to take care of domestic consumption throughout the summer and fall, meats and lard in storage are bound to be a weight on the market.

The bright spot is that these stocks have been put down at a cost more favorable to the packer than were the costs of the early months of 1927.

It should be borne in mind, however, that product from 8c hogs, to which some months carrying charge has been added, is not cheap product. If packers can avoid indulging in price cutting competition to move surplus stocks, they will save themselves and the entire industry material and unnecessary losses.

PEACOCK BRAND CASING COLORS

for discriminating Sausage Makers

and

VIOLET MEAT BRANDING INK

Our Products Will Pass B. A. I. Inspection

Wm J. Stange & Co.
Manufacturing
Chemists

General Offices, Laboratory and Factory
2549-51 MADISON STREET
CHICAGO

Associate Members of Institute of American Meat Packers

EASTERN FERTILIZER MARKET.

(Special Report to The National Provisioner).

New York, April 5, 1928.

There has not been enough tankage and blood sold around here of late to make a market. There is hardly any demand, and the offerings are limited, with the exception of one lot of tankage which can be had at some concession in price.

Sulphate of ammonia still continues to be the feature in the fertilizer material market. Sales are made right along at \$58.00@60.00 per ton in bulk for quick shipment delivered at buyers' plants.

Nitrate of soda is quoted at \$2.32½ ex vessel the ports, with a few resale lots offered at \$2.30 at certain ports.

Some sales of unground dried herring fish scrap have been made at \$5.00 & 10c f.o.b. fish factories in Virginia if and when made. The regular fishing season for menhaden does not begin until some time in June.

MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at the port of New York for the week ending Mar. 31, 1928:

Point of origin.	Commodity.	Amount.
Canada—Calf carcasses	1,822	
Canada—Pork cuts	24,567 lbs.	
Canada—Smoked pork	11,087 lbs.	
Canada—Beef cuts	68,145 lbs.	
Canada—Meat products	67,992 lbs.	
Germany—Sausage	2,091 lbs.	
Germany—Smoked pork	2,617 lbs.	
Italy—Sausage	19,677 lbs.	
Italy—Hams	20 lbs.	
Italy—Smoked pork	303 lbs.	
Italy—D. S. pork	629 lbs.	
Hungary—Sausage	132 lbs.	
France—Canned meats	438 lbs.	
South America—Oleo oil	26,800 lbs.	
South America—Jerked beef	7,920 lbs.	
South America—Oleo stearine	162,400 lbs.	
Ireland—Smoked pork	2,926 lbs.	
Holland—Smoked ham	2,695 lbs.	
Holland—Sausage	960 lbs.	

LARD AND GREASE EXPORTS.

Exports of lard from New York March 28, 1928, to April 4, 1928, 13,493,248 lbs.; tallow, none; grease, 1,482,000 lbs.; stearine, 82,000.

PORK PRODUCTS EXPORTS.

Exports of pork products from the principal ports of the United States during the week ending Mar. 31:

HAMS AND SHOULDERS, INCLUDING WILTSHIRES.

	Week ending—	Jan. 1, '28, to
	Mar. 31, 1928.	Mar. 24, Mar. 31, 1928.
	M lbs.	M lbs.
Total	1,850	700
To Belgium	65
United Kingdom	711	690
Other Europe	359
Cuba	47	51
Other countries	1,092	19

BACON, INCLUDING CUMBERLAND.

	Week ending—	Jan. 1, '28, to
	Mar. 31, 1928.	Mar. 24, Mar. 31, 1928.
	M lbs.	M lbs.
Total	3,340	1,783
To Germany	70	35
United Kingdom	3,087	1,814
Other Europe	87	30
Cuba	20
Other countries	76	5

LARD.

	Week ending—	Jan. 1, '28, to
	Mar. 31, 1928.	Mar. 24, Mar. 31, 1928.
	M lbs.	M lbs.
Total	15,963	12,408
To Germany	5,216	5,084
Netherlands	1,202	723
United Kingdom	3,555	4,060
Other Europe	1,516	942
Cuba	2,050	1,002
Other countries	424	597

PICKLED PORK.

	Week ending—	Jan. 1, '28, to
	Mar. 31, 1928.	Mar. 24, Mar. 31, 1928.
	M lbs.	M lbs.
Total	189	189
To United King.	49	18
Other Europe	5
Canada	74	96
Other countries	66	70

TOTAL EXPORTS BY PORTS.

	Week ending March 31, 1928.
	M lbs.
Total	1,850
Boston
Detroit	770
Port Huron	30
Key West	45
New Orleans	981
New York	24
Philadelphia
Portland, Me.

DESTINATION OF EXPORTS.

	Exports to:
	M lbs.
United Kingdom (total)	711
Liverpool	316
London	67
Manchester
Glasgow	100
Other United Kingdom	168

	Exports to:
	M lbs.
Germany (total)	5,216
Hamburg	4,400
Other Germany	756

DANISH BACON EXPORTS.

Bacon exports from Denmark for the week ending March 31, 1928, were 5,709 metric tons, according to cable advices to the U. S. Department of Commerce, all of which went to England.

STATEMENT OF THE OWNERSHIP, MANAGEMENT, CIRCULATION, ETC., REQUIRED BY THE ACT OF CONGRESS OF AUG. 24, 1912, of The National Provisioner, published weekly at Chicago, Illinois, for April 1, 1928.

State of Illinois, County of Cook, ss. Before me, a notary public in and for the state and county aforesaid, personally appeared Paul I. Aldrich, who, having been duly sworn according to law, deposes and says that he is the Editor of The National Provisioner, and that the following is, to the best of his knowledge and belief, a true statement of the ownership, management, etc., of the aforesaid publication for the date shown in the above caption, required by the Act of August 24, 1912, embodied in section 411, Postal Laws and Regulations.

1. That the names and addresses of the publisher, editor, managing editor, and business managers are:

Publisher, The National Provisioner, Inc., 507 S. Dearborn St., Chicago, Ill.

Editor, Paul I. Aldrich, 407 S. Dearborn St., Chicago, Ill.

Managing Editor, Paul I. Aldrich, 407 S. Dearborn St., Chicago, Ill.

Business Manager, Paul I. Aldrich, 407 S. Dearborn St., Chicago, Ill.

2. That the owners are: The National Provisioner, Inc., 407 S. Dearborn St., Chicago, Ill.; Estate of J. H. Senner, 15 Park Row, New York, N. Y.; Estate of Julius A. May, 15 Park Row, New York, N. Y.; Estate of Geo. L. McCarthy, 15 Park Row, New York, N. Y.; Paul I. Aldrich, 407 S. Dearborn St., Chicago, Ill.; Frank N. Davis, 407 S. Dearborn St., Chicago, Ill.

3. That there are no known bondholders, mortgages, and other security holders owning or holding 1 per cent or more of total amount of bonds, mortgages, or other securities.

4. That the two paragraphs next above, giving the names of the owners, stockholders, and security holders, if any, contain not only the list of stockholders and security holders as they appear upon the books of the company but also, in cases where the stockholder or security holder appears upon the books of the company as trustee or in any other fiduciary relation, the name of the person or corporation for whom such trustee is acting, is given; also that the said two paragraphs contain statements embracing affiant's full knowledge and belief as to the circumstances and conditions under which stockholders and security holders who do not appear upon the books of the company as trustees, hold stock and securities in a capacity other than that of a bona fide owner; and this affiant has no reason to believe that any other person, association, or corporation, has any interest direct or indirect in the said stock, bonds, or other securities than as so stated by him.

PAUL I. ALDRICH, Vice-Pres.

Sworn to and subscribed before me this 31st day of March, 1928.

NELLIFERN FARMER.

(My commission expires March 18, 1931.)



Standard 1500-lb.
Ham Curing Casks
Manufactured by
Bott Bros. Mfg. Co.
Warsaw, Illinois
Write for Prices and Delivery

NEW CURING VATS

Dozier Meat Crates
Packing Box Shooks

B. C. SHEAHAN CO.

166 W. Jackson Blvd. Chicago



Tallow and Grease Markets

WEEKLY REVIEW

TALLOW—An easier situation developed in tallow in the east the past week. This was due to the selling of 300,000 to 500,000 lbs. of outside stuff equal to extra at 8½¢ delivered or 8¾¢ f.o.b. This served to bring some pressure on the market for extra, as buyers taking the outside stuff were in a position where they could hold off pending developments.

Extra was offered rather freely at 8½¢ f.o.b., although no particular business was disclosed at that level. While producers were rather steady at that figure, consumers were endeavoring to shade the market. Reports indicated that there were no burdensome supplies of extra on the market, and that the business of the week placed the outside producers in a better sold-up position. Sentiment, however, was mixed, and while few were looking for any important price changes from the present level, some felt that the market would be draggy for a time.

At New York, special was reported to have sold at 8½¢; extra, quoted at 8½¢ f.o.b. asked; edible, 9¢@10¢ nominal. At Chicago, trade was rather quiet. Offerings were moderate, and production reported limited.

Edible at Chicago was quoted at 9½¢; fancy, 8¢@9¢; prime packer, 8½¢; No. 1, 8¼¢@8½¢; No. 2, 7¢. At the London Auction some 719 casks were offered and 507 sold, with prices irregular as compared with two weeks ago. Mutton was quoted at 39s 6d@42s; beef, 39s@41s; good mixed, 37s@39s. At Liverpool, the market was quiet and steady with fine quoted at 39s 3d and good at 38s 3d.

STEARINE—Demand was good and the market strong at New York, with sales of oleo at 11½¢, both domestic and export, and that level asked. At Chicago, the market was quiet and steady with oleo quoted at 11¢.

OLEO OIL—The market was steady, but demand somewhat quieter. At New York, extra was quoted at 14½¢; medium, 13½¢; lower grades, 12¢@13½¢, according to quality. At Chicago, trade was quiet, but the market steady, with extra quoted at 13½¢.

See page 36 for later markets.

LARD OIL—The market was very steady with strength in raw materials, but demand was routine. At New York, edible was quoted at 16¢; extra winter, 13¢; extra, 12¢; extra No. 1, 11½¢; No. 1, 11¼¢; No. 2, 11¢.

NEATSFOOT OIL—Demand was moderate, but prices were steady, with pure oil, New York, quoted at 15½¢; extra, 12¢; No. 1, 11½¢; cold test, 18½¢.

GREASES—The market was barely steady with demand rather limited, but offerings were not pressed in the east. A fair business was noted in choice house at 6½¢, New York. Sentiment was rather mixed owing to the easier

feeling in tallow, but taken as a whole the greases were fairly steady throughout the week. Consumers are not inclined to stock up, however, at the moment, and as a result buyers and sellers in the main are apart in their ideas.

At New York, choice yellow and house were quoted at 6½¢@7¢; A white, 7½¢@8¢; B white, 7¢@7½¢; choice white, 9¢@9½¢.

At Chicago, trade was quiet in greases, with export demand for choice white limited. The domestic market is apparently holding firm. At Chicago, brown was quoted at 7¢; yellow, 7¼¢@7½¢; B white, 7¢; A white, 8¢@8½¢; choice white, 8½¢.

By-Products Markets

Chicago, April 5, 1928.

Blood.

Sales of blood have been made at \$4.65 per unit of ammonia, f.o.b. Chicago. This market appears to be well sold up.

Unit Ammonia.

Ground and unground.....\$4.65

Digester Hog Tankage Materials.

This product is in good demand, with offerings light.

Unit Ammonia.

Ground, 11½¢@12¢ ammonia.....\$4.25@4.50 & 10
Ground, 6 to 8¢ ammonia.....4.00@4.25
Unground, 11½ to 12¢ ammonia...3.75@4.00
Unground, 6 to 8¢ ammonia.....3.90@4.15
Liquid stick, 7 to 11¢ ammonia...3.75@4.00

Fertilizer Materials.

There has been a good trade in materials for fertilizer purposes this week, in spite of the advanced season. 10 per cent ground tankage sold at \$4.10 and 10, delivered Chicago.

Unit Ammonia.

High grd., ground, 10-11% ammonia..\$4.10 & 10c
Lower grade, ground & ungrd. 6-9% am 3.75@4.00
Hoof meal.....3.50@3.75

Bone Meals.

Little trading took place during the week in bone meals as not much product is offered, most of it is moving on contract.

Per Ton.

Raw bone meal.....\$55.00@60.00
Steam, ground.....28.00@30.00
Steam, unground.....26.00@28.00

Cracklings.

The crackling market is strong with offerings very light. Some range in price due to quality, quantity and time of shipment.

Per Ton.

Hard pressed and exp. unground, per unit protein.....\$1.15@1.20n
Soft prod. pork, ac. grease & quality 75.00@80.00
Soft prod. beef, ac. grease & quality 45.00@50.00

Gelatin and Glue Stocks.

Trading dull in this market, with little change in price.

	Per Ton.
Klip and calf stock.....	\$ @40.00
Rejected manufacturing bones.....	52.50@55.00
Horn piths.....	45.00@46.00
Cattle jaws, skulls and knuckles.....	@40.00
Shinews, pizzies and hide trimmings..	35.00@38.00
Pig skin scraps and trim., per lb.....	@4cn

Horns, Bones and Hoofs.

Very little trading in bones, as most of the selected bones move under contract. Grinding horns salable at \$40 per ton delivered Chicago. Junk bones nominally \$28@30 per ton delivered central west.

Per Ton.

Horns, according to grade.....	\$40.00@150.00
Round shln bones.....	55.00@65.00
Flat shln bones.....	55.00@60.00
Cattle hoofs.....	35.00@40.00

(Note—Foregoing prices are for mixed carloads of unsorted materials, indicated above.)

Animal Hair.

Much of this product moves under contract. Little interest shown in summer processed hair.

Coll and field dried.....	1¼ @ 2c
Processed grey, per lb.....	3 @ 5c
Cattle switches, each*.....	4 @ 5¼c

*According to count.

BOSTON MEAT SUPPLIES.

Receipts of western dressed meats and slaughters under federal and city inspection for the week ended March 31, 1928, with comparisons are officially reported as follows:

	Week ending Mar. 31.	Prev. week.	Cor. week.
Western dressed meats:			1927.
Steers, carcasses.....	1,909	1,644	2,857
Cows, carcasses.....	1,994	1,982	2,949
Bulls, carcasses.....	40	76	42
Veals, carcasses.....	2,207	1,783	1,362
Lambs, carcasses.....	10,670	12,463	12,009
Mutton, carcasses.....	456	421	309
Pork, lbs.....	411,844	578,069	524,129
Local slaughters:			
Cattle.....	1,118	1,210	1,340
Calves.....	3,735	4,145	3,250
Hogs.....	14,634	16,505	11,140
Sheep.....	3,249	2,174	3,950

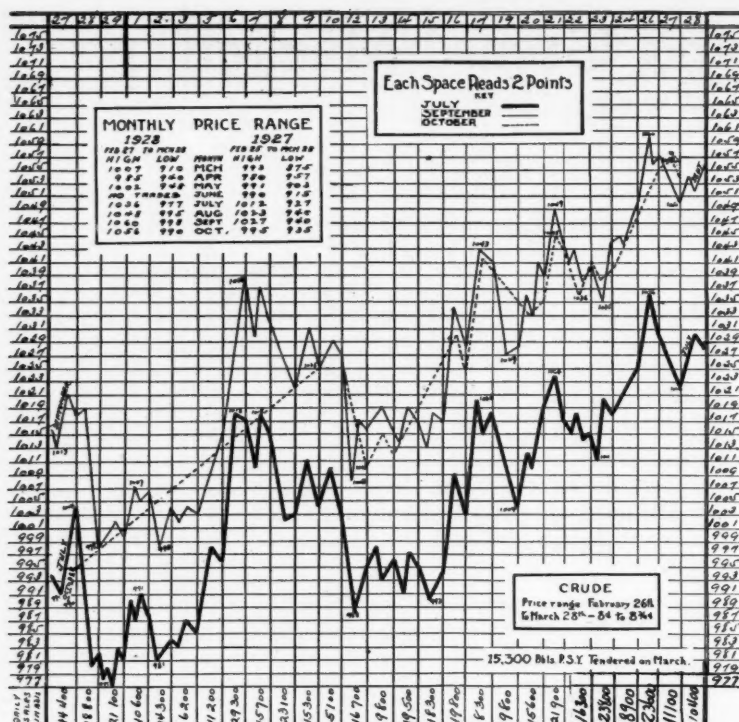
PHILADELPHIA MEAT SUPPLIES.

Receipts of western dressed meats and local slaughters under city and federal inspection at Philadelphia, Pa., for the week ended Mar. 31, 1928, with comparisons, were as follows:

	Week ending Mar. 31.	Prev. week.	Cor. week.
Western dressed meats:			1927.
Steers, carcasses.....	1,960	1,916	2,210
Cows, carcasses.....	862	883	870
Bulls, carcasses.....	285	232	391
Veals, carcasses.....	2,409	2,206	1,416
Lambs, carcasses.....	8,164	9,168	8,824
Mutton, carcasses.....	876	1,140	583
Pork, lbs.....	572,209	715,106	506,227
Local slaughters:			
Calves.....	1,601	1,584	1,846
Calves.....	1,907	2,434	2,727
Hogs.....	20,096	18,529	19,707
Sheep.....	4,356	4,165	5,326

THE KENTUCKY CHEMICAL MFG. CO., Inc.
COVINGTON, KY. Opposite Cincinnati, Ohio

Buyers of Beef and Pork Cracklings
Both Soft and Hard Pressed



This chart, prepared by The Edward Flash Co., New York, shows the trends in the cotton oil industry, including seed receipts, monthly consumption, carryovers, etc., for the trading month of March during the past 12 years.

In commenting on the chart attention is called to the recent heavy crude buying which has sustained the market, causing this week highest levels for the turn. "With the end of the season drawing near, crude will, of course, become scarcer, and, as usual after March old crop crude will command higher prices relatively than refined oil."

For the benefit of those trading in futures, it is said that while "the visible is in strong hands, it must be remembered that holders of same have sold hedges very liberally in the futures markets and therefore the actual holders are those carrying long contracts in futures."

Price trend from now on will, of course, depend greatly upon monthly consumption and definite new crop reports. Based on the present outlook, especially the heavy lard production, it is questioned whether or not the present visible oil can disappear into consuming channels at present price levels, barring some unexpected damage to the new cotton crop.

OLEOMARGARINE EXPORTS.

Exports of oleomargarine from the United States during February, 1928, were 40,564 lbs., according to the U. S. Department of Agriculture, compared to 42,073 lbs. during the same month last year. For the first two months of 1928 exports of oleomargarine from the United States were 114,942 lbs. compared to 102,442 lbs. for the same period, 1927.

What equipment is needed in refining vegetable oils? Ask "The Packer's Encyclopedia," the "blue book" of the industry.

The Blanton Company

ST. LOUIS

Refiners of

VEGETABLE OILS

**Manufacturers of
SHORTENING
MARGARINE**

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner).

New York, April 5, 1928.—Latest quotations on chemicals and soap makers supplies:

Extra tallow, f.o.b. seller's plant, 8½c lb.; Manila cocoanut oil, tanks, New York, 8¾c lb.; Manila cocoanut oil, tanks, coast, 8¾c lb.; Cochin cocoanut oil, barrels, New York, 11c lb.

P. S. Y. cottonseed oil, barrels, New York, 11 $\frac{7}{8}$ to 12 $\frac{1}{8}$ c lb; crude corn oil, barrels, New York, 11 $\frac{1}{4}$ c lb.; olive oil foots, barrels, New York, 10 $\frac{1}{2}$ c lb.; 5 per cent yellow olive oil, barrels, New York, \$1.25 to \$1.30 gal.

Crude soya bean oil, barrels, New York, 11½ to 12¼c lb.; palm kernel oil, barrels, New York, 9½c lb.; red oil, barrels, New York, 9½ to 9¾c lb.; Niger palm oil, casks, New York, 6.95c lb.; Lagos palm oil, casks, New York, 7.60c lb.; glycerine (soaplike), 8c lb.

SUPERINTENDENTS TO MEET.

The annual convention of the Interstate Oil Mill Superintendents' Association will be held in Atlanta, Ga., June 6, 7 and 8, 1928. Details of the program have not been announced as yet.

TRADE GLEANINGS.

Anderson & Johnson have let the contract for an abattoir and meat cold storage plant at Woodland, Calif.

A cotton oil mill with six presses is under construction at Tornillo, Tex., by W. J. Stahlman and W. G. Henderson.

The refinery and plant of the Southern Cotton Oil Co. at Bayonne, N. J., suffered considerable damage by fire recently.

The cottonseed oil mill of Spears & Co., El Paso, Tex., which burned recently, will be rebuilt at once, it is announced.

The traffic bureau of the Texas Cottonseed Crushers' Association has been moved to 114 East Eighth St., Ft. Worth, Tex. E. P. Byars is in charge.

F. L. Shank, livestock buyer for the San Antonio Meat Co., Pomona, Calif., died last Thursday morning at the age of 62 years. Death came suddenly as the result of a heart attack.

The buildings of the Rapides Packing Co., Alexandria, La., destroyed by fire recently, will be rebuilt. A store house and the hide buildings were completely destroyed with a loss of about \$15,000.

The Nuckolls Packing Co., Pueblo, Colo., has opened a new branch house at Grand Junction, Colo., to serve the territory adjacent to that point. This is the fourteenth branch house operated by the company.

P. H. Weisel has opened a new sausage factory at 138 No. La Brea ave., Los Angeles, Calif. Mr. Weisel was a meat specialist in Buffalo, N. Y., for 35 years, and plans to introduce his meat and sausage specialties to the Southern California trade.

Enos Ruether, one of Southern California's pioneer meat packers, and one of the most highly respected men in the state, died recently as a result of a heart affliction. He was 55 years old. He was in partnership with his sons, Lloyd and Duke, in the meat business at Hynes, Los Angeles County.

The meat plant of Webb & Co., Crisfield, Md., was completely destroyed by a fire which devastated the business section of Crisfield on Mar. 29. The company will occupy temporary quarters at Crisfield pending completion of its new and modern packing plant at Salisbury, plans for which had been approved before the fire.

The American Stores Co. of Philadelphia has purchased 19 retail stores of the Old Dutch Market, Inc., at Washington, D. C., and added them to its chain of markets which now extends from New York City to the national capital. This company recently added the 305 stores of the United States Stores Corporation to its chain in Northern New Jersey.

The plant of the Faribault Packing & Provision Co., Faribault, Minn., which went into receivership more than a year ago, and which since that time has been operated by the Albert Lea Packing Co., Albert Lea, Minn., has been taken over by the latter concern. Accounts of the Faribault company will be closed and the balance available will be distributed to stockholders.

How hot should the water be in the hog scalding vat? Ask "The Packer's Encyclopedia," the "blue book" of the

Vegetable Oil Markets

WEEKLY REVIEW

Fairly Good Trade—Easier Trend—Cash Demand Slow—Crude Firm—Lard Easy—May Liquidation—Buying Power Smaller.

In a fairly active market on the New York Produce Exchange the past week, cottonseed oil futures displayed an easier undertone, prices falling off some 25 to 30 points from the highs of last month. Persistent liquidation in the May delivery, with some refiners' pressure on the later months and rather disappointing speculative buying power, was, to a great extent, accountable for the action.

However, reports of a limited cash oil trade together with a rather general change in ring sentiment to the bear side, helped the downturn. The local element pressed the market at times when outside buying failed to enlarge but professional covering helped make for an orderly downturn.

Commission houses, both local and outside, were fairly good sellers of all positions. This was regarded as liquidation while again this week the bulk of the May selling was outright. This, to some extent, served to improve the technical position of the market. Refiners' brokers bought quite a little May outright, but at the same time there was selling of July and September, particularly the latter, on a fairly good scale through interests with refiners' connections.

The belief prevails that May was being bought through some houses and the futures sold through others. The position of the lard market was unsteady, and the action there had a depressing influence on oil, particularly as lard failed to improve notwithstanding a noticeable letup in the receipts of hogs at the western points, compared with the heavy run for several months past.

Lard Stocks a Factor.

The increase in the lard stocks also was not a healthy condition. From a supply and demand standpoint, there is not apt to be any shortage of cotton oil supplies for months to come, and

not even then should a fair to average size cotton crop be raised.

At the same time, compound prices at New York were raised from 11½c to 12c in car lots this week, and reports had it that the advance was due to the fact that fairly good business had been placed. However, the tightness in crude oil probably had some influence in shaping compound levels.

Reports from the south indicated a fairly good cash trade was passing, while estimates on March consumption of cotton oil continue to run from 325,000 to 350,000 bbls. Should the latter be realized it should help strengthen the statistical position although at the same time should not be taken as indicating any particular tightness for the time

being at least. Should the consumption the balance of the season continue at that rate monthly, however, it would have a decidedly stimulating influence on oil values.

Little Crude Coming Out.

Reports generally indicated that very little crude oil came out during the week. Bids of 8½c in the southeast and Valley brought out small quantities, but the mills were inclined to hold for 9c. The action in futures made for a situation where refiners backed away from crude, as the bids were later reduced to 8½c.

The declines, however, did not bring about any noticeable pressure. While some refining interests still look for important amounts of crude to come out from mill hands, several are satisfied that the developments again the past week indicate that the mills are fairly well sold up, and that the unsold stocks have been somewhat overestimated.

A feature of the market which is important, and which is being watched closely is the amount of seed received at the mills after March 1 this year. In some well posted quarters, it is contended that the seed movement to mills the balance of the season will run larger than generally expected. This, with the small refining losses, is a vital factor, but in the long run it is questionable whether or not it will have much effect upon the market as everyone in the trade is more or less satisfied that the carryover at the end of the season is going to be close to record figures.

Lard Stocks Increase.

The lard stocks at Chicago increased 23,888,161 lbs. last month, and total 75,558,115 lbs. against 35,172,240 lbs. on April last year.

The weather over the south came in for more consideration this week. The weekly weather report said preparation for cotton planting continued with this work well up with the season. Planting was rather active in southern Georgia and some was seeded in Alabama and Mississippi and westward as far north as central Arkansas. Planting progressed favorably in West Louisiana, while the stand and condition of the early crop were generally fair.

SOUTHERN MARKETS.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., April 5, 1928.—Beneficial showers in Texas and Oklahoma and lower lard prices caused declines in cotton oil futures and spot. Bleachable, 9½c bid; Valley, 8½c; Texas, 8¼c. Mills are selling sparingly, expecting better prices on issuance of the March consumption and boll weevil reports. Average estimate here of March disappearance is 350,000 barrels. May liquidation is proceeding daily in an orderly manner, replacing with July and September contracts. Soap stock is scarce, with a good demand for round lots.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., April 5, 1928.—Crude cottonseed oil, 8½c Valley; loose cottonseed hulls, \$11.25; forty-one per cent meal, \$54.00 f. o. b. Memphis.

Dallas.

(Special Cable to The National Provisioner.)

Dallas Tex., April 5, 1928.—Dallas markets for prime cottonseed oil delivered Dallas, \$43.00; prime crude oil, 8½c; forty-three per cent cake and meal, f. o. b. Dallas, \$50.00; hulls, \$12.00; mill run lintners, 4¢@6c. Cottonseed is strong; oil is easy. There has been heavy rain past few days.

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STERLING, Prime Summer Yellow
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In Barrels or Tanks**

COTTON OIL FUTURES
On the New York Produce Exchange

COTTONSEED OIL—Market transactions:

Friday, March 30, 1928.

	—Range—			—Closing—	
	Sales.	High.	Low.	Bid.	Asked.
Spot				1000	a
Apr.				1000	a
May	5900	1007	1002	1005	a
June				1015	a 1026
July	7300	1035	1030	1034	a
Aug.	300	1048	1045	1078	a
Sept.	2000	1062	1057	1060	a
Oct.	100	1060	1060	1058	a 1060
Nov.				1030	a 1060
Total Sales, including switches, 15,600 bbls. P. Crude S. E. 8½ Bid.					

Saturday, March 31, 1928.

	—Range—			—Closing—	
	Sales.	High.	Low.	Bid.	Asked.
Spot				990	a
Apr.				990	a
May	3200	1005	1004	1004	a 1006
June				1020	a 1030
July	300	1034	1034	1033	a 1034
Aug.	100	1047	1047	1047	a
Sept.	1200	1061	1059	1060	a
Oct.				1058	a 1061
Nov.	200	1038	1035	1030	a 1045
Total Sales, including switches, 5,000 bbls. P. Crude S. E. 8½ Nominal.					

Monday, April 2, 1928.

	—Range—			—Closing—	
	Sales.	High.	Low.	Bid.	Asked.
Spot				980	a
Apr.				980	a
May	3300	1003	995	996	a
June				1010	a 1020
July	3500	1033	1025	1026	a
Aug.	200	1041	1041	1041	a
Sept.	2500	1061	1054	1055	a
Oct.	1400	1060	1056	1056	a
Nov.	1200	1035	1031	1031	a 1035
Total Sales, including switches, 12,100 bbls. P. Crude S. E. 8½ Bid.					

Tuesday, April 3, 1928.

	—Range—			—Closing—	
	Sales.	High.	Low.	Bid.	Asked.
Spot				970	a
Apr.				970	a
May	7100	995	985	987	a 986
June	200	1010	1010	1001	a 1010
July	6500	1017	1012	1014	a
Aug.	300	1033	1032	1025	a 1035
Sept.	8200	1052	1040	1041	a 1040
Oct.	400	1043	1043	1035	a 1045
Nov.	400	1027	1027	1020	a 1030
Total Sales, including switches, 23,100 bbls. P. Crude S. E. 8½ Bid.					

Wednesday, April 4, 1928.

	—Range—			—Closing—	
	Sales.	High.	Low.	Bid.	Asked.
Spot				965	a
Apr.				965	a
May	12000	986	975	976	a 975
June	800	995	995	990	a 1000
July	5200	1011	1006	1006	a
Aug.	200	1025	1025	1020	a 1023
Sept.	4500	1040	1032	1033	a
Oct.	100	1033	1033	1033	a 1035
Nov.				1019	a 1023
Total Sales, including switches, 22,800 bbls. P. Crude S. E. 8½ Bid.					

Thursday, April 5, 1928.

	—Range—			—Closing—	
	Sales.	High.	Low.	Bid.	Asked.
Spot				955	a
Apr.				955	a
May	973	968	972	a	973
June				985	a
July	1004	999	1004	a	
Aug.	1023	1018	1018	a	1023
Sept.	1030	1026	1030	a	
Oct.	1036	1034	1036	a	
Nov.				1020	a 1030

See page 36 for later markets.

COCOANUT OIL—Demand was very slow and the market about steady, with the trade generally marking time. At New York, tanks were quoted at 8½¢ @ 8½¢. At the Pacific coast, nearby tanks were quoted at 8½¢ and futures at 8½¢, with possibilities of shading on firm bids.

PALM OIL—Trade in nearby oil was limited as supplies are scarce on the spot, but a fairly good business appeared to have passed in future shipment while the market was very steady in spite of the easier tone in tallow. At New York, spot Nigre was quoted at 7¼¢; shipment, 7.10¢; spot Lagos, 7½¢; shipment, 7.55¢.

PALM KERNEL OIL—Trade was very quiet but offerings were steadily held, with New York tanks quoted at 8½¢ @ 8½¢ and casks, 8½¢ @ 9¢.

SOYA BEAN OIL—With a scarcity of supplies on the Pacific coast the market there was nominal. At New York, demand was fair and the market firm, with tanks quoted at 10½¢ and barrels at 12¼¢.

CORN OIL—The market was very steady, with offerings light and prices quoted at 8½¢ @ 9¢, f.o.b. mills.

OLIVE OIL FOOTS—The spot situation at New York remains firm, while trade in futures was limited. The spot market was quoted at 10¢; April, 9¢; May-June, 8½¢.

SESAME OIL—Market nominal.

PEANUT OIL—Market nominal.

COTTON OIL—Demand for spot oil at New York was slow and the market was easier with the futures, although store oil was not being pressed for sale. Southeast and Valley crude, 8½¢ bid; Texas, 8½¢ bid.

LOUIS RETTBERG IS MARRIED.

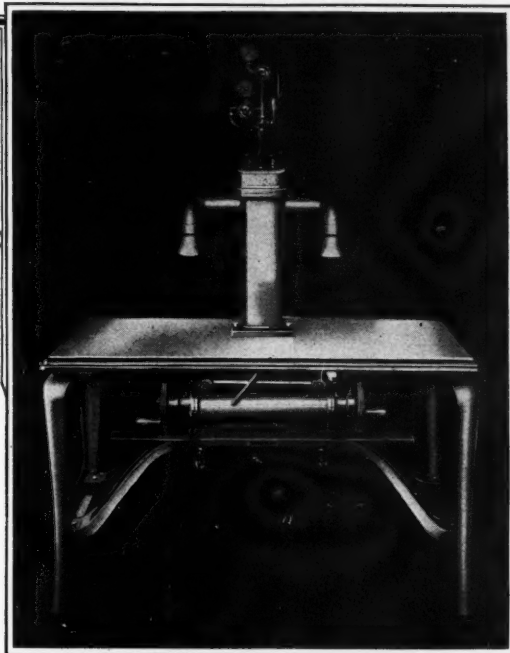
Louis H. Rettberg, Jr., was married to Miss Margaret M. Roeder, on Thursday, March 29th, at St. Marks Lutheran Church, Baltimore, Md. Mr. Rettberg is secretary of Louis H. Rettberg, Inc., Baltimore, Md., one of the oldest and best-known sausage manufacturers in the East. The newly married couple left on their honeymoon immediately after the ceremony for an extended trip to New York and Bermuda, and upon their return will occupy their new home at No. 3404 Lyndale Road, Ashburton. They have the best wishes of all their friends for happiness and prosperity.

NEW YORK MEAT SUPPLIES.

Receipts of western dressed meats and local slaughters under federal inspection at New York City, N. Y., are officially reported for the week ending Mar. 31, 1928, with comparisons, as follows:

	Week ending Mar. 31.	Prev. week.	Cut. week.
Western dresd. meats:			
Steers, carcasses..	5,606	6,445	7,589
Cows, carcasses ..	601½	894	281
Bulls, carcasses ..	177½	131	108
Veals, carcasses..	11,217	10,381	13,919
Lambs, carcasses.	18,200	19,217	21,046
Mutton, carcasses.	714	1,661	1,434
Beef cuts, lbs....	429,900	205,337	535,262
Pork cuts, lbs....	1,523,533	1,321,714	1,206,062
Local slaughters:			
Cattle	9,078	8,662	10,740
Calves	15,103	14,848	15,017
Hogs	62,696	60,884	49,327
Sheep	47,055	43,360	43,000

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It is almost universal practice today to weigh out and fill viscous materials such as lard, grease, peanut butter, medicinal salves and creams, jam, mayonnaise, etc., into packages by hand.

Aside from the slowness of such an operation, and the fact that a certain amount of skill is required to do the job with any degree of accuracy, there are two ways in which material is wasted:

1. To insure legal weights and evenly filled packages it is practically necessary to pack a small overweight of material in each container.
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The Fee Weighing and Filling Machines (Low Pressure Type) eject accurate amounts of material alternately from each spout into the containers as rapidly as the containers can be placed in position.



There is no necessity for overfilling, as exact weights are measured out for each container. There is no need for wiping, as the material is deposited in the containers smoothly, easily and at atmospheric pressure. No particular skill is required to operate the machines at maximum capacity.

And finally, when the machines are cleaned, compressed air or steam blows out the very small amount of material retained, quickly and easily, with least possible waste.

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 **AUTOMATIC MACHINERY** 

The Week's Closing Markets

FRIDAY'S CLOSINGS.

Provisions.

Hog products continued heavy under packers' pressure with cash trade quieter owing to holidays. Hogs firmer as western run lighter, while outward movement lard continues good.

Cottonseed Oil.

Cotton oil is active and weaker on persistent May liquidation commission house refiners sold the later months. The best support came from shorts. Cash trade is slow, outside markets weaker; holidays evening up is under way. Government report due next week. Southeast crude 8 $\frac{1}{2}$ c bid, nothing coming out.

Quotations on cottonseed oil at Thursday noon were: April, \$9.55 bid; May, \$9.67@9.71; June, \$9.85@9.95; July, \$10.00@10.03; August, \$10.15@10.20; September, \$10.26@10.28; October, \$10.30@10.33; November, \$10.16@10.25.

Tallow.

Tallow, extra, 8 $\frac{1}{2}$ c asked.

Stearine.

Stearine, 11 $\frac{1}{2}$ c.

THURSDAY'S GENERAL MARKETS.

New York, April 5, 1928.—Spot lard at New York: Prime western, \$12.15@12.25; middle western, \$11.85@11.95; city, 11 $\frac{1}{2}$ c; refined continent, 12.50c; South American, \$13.50; Brazil kegs, \$14.50; compound, \$12.00.

BRITISH PROVISION CABLE.

(Special Cable to The National Provisioner.)

Liverpool, April 6, 1928.—General provision market quiet, steady with very limited consignments of meats and lard from American packers for immediate requirements. Trading less active for deferred shipment. Market quiet, as usual, preceding holidays.

Today's prices are as follows: Liverpool shoulders, square 62s; hams, American cut, 77s; hams, long cut, 82s; Cumberland cut, 68s; short backs, 74s; picnics, 58s; bellies, clear, 72s; Canadian, none; spot lard, 59s 9d; Wiltshire, none.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to April 5, 1928, show exports from the country were as follows: To England, 29,767 quarters; to the Continent, 84,280; others, none.

Exports for the previous week were as follows: To England, 103,940 quarters; to the Continent, 3,962; others, none.

HULL OIL MARKET.

Hull, England, April 4, 1928.—(By Cable.)—Refined cottonseed oil, 37s 6d; crude cottonseed oil, 33s 9d.

COTTON OIL EXPORTS.

Exports of cottonseed oil from New York, March 28, 1928, to April 4, 1928, 100 bbls.

March Meat and Lard Stocks

Heavy increases in the stocks of all meats and lard at the 7 principal markets took place during March, in some cases the accumulations on April 1 being one of the heaviest for that date in the past twelve years.

Total meats in storage increased more than 46,000,000 lbs. during the month and are 95,000,000 lbs. heavier than those of last April 1. Lard stocks are nearly double those of a year ago.

The heavy hog slaughter during January and February was followed by March with slaughter somewhat lighter but considerably heavier than in March last year.

The principal advantage packers have in their heavy stocks is that this meat went into storage at a considerably lower cost than the stocks of last year. Also, the bulk of the surplus hogs are believed to have been marketed, this fact being expected to result in normal or less than normal runs for the rest of the year.

Stocks at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee, on March 31, 1928, with comparisons, as specially compiled by THE NATIONAL PROVISIONER, are reported as follows:

	Mar. 31, '28	Feb. 29, '28	Mar. 31, '27
Total S. P. meats	236,541,908	214,224,574	183,140,031
Total D. S. meats	81,483,238	68,329,006	42,997,277
Total all meats	347,242,037	306,963,300	252,826,336
P. S. lard	89,904,887	59,231,442	41,465,482
Other lard	20,837,552	15,450,854	9,654,326
Total lard	110,832,439	74,682,296	51,117,808
S. P. reg. hams	89,158,288	79,180,415	75,223,406
S. P. sknd. hams	57,300,083	55,151,542	42,708,446
S. P. bellies	58,654,143	51,980,865	43,126,433
S. P. picnics	30,986,116	27,539,726	21,603,463
D. S. bellies	59,167,252	47,234,922	30,983,756
D. S. fat backs	14,890,030	15,146,324	9,718,529

MARCH HOG RECEIPTS A RECORD.

Hog receipts for March were the heaviest of record for the third month of the year at Omaha, the second heaviest at Sioux City and the third heaviest at Chicago.

Receipts at the 11 principal markets of the country, 3,054,000 head, were the fourth largest on record for March. For the first three months of the year they total 10,110,000 at the 11 markets. In 1927 the receipts at these markets for the same period totalled 7,458,000 and in 1926 they were 7,627,000.

With the exception of 1924, when the receipts for the first three months of the year totalled 11,468,000, the receipts so far this year are the heaviest in 17 years.

Hog receipts at Chicago for March

were 887,770, compared with 690,250 last March. Omaha received 439,000 last month and 303,260 in March, 1927. At Sioux City the hog run totalled 369,952 in the month just closed and 279,948 in March a year ago. At Kansas City the receipts were the heaviest for the month since 1922, totalling 192,499, compared with 178,354 last March.

The average weight of hogs at Chicago, 236 lbs., was considerably lighter than one and two years ago, comparing with 241 lbs. in 1927 and 247 lbs. in 1926. At St. Louis hogs averaged 233 lbs., or 13 lbs. lighter than in March, 1927.

The heavier supplies of corn in territories feeding the Kansas City and Omaha markets are reflected in the average weight of hogs received at those markets. Omaha hogs averaged 254 lbs., compared with 251 lbs. in March, 1927. At Kansas City they averaged 221 lbs., which was 4 lbs. heavier than the average weight in March, 1927.

CHICAGO PROVISION STOCKS.

Stocks of provisions in Chicago at the close of business on March 31, 1928, with comparisons for the previous month and for the same month last year, are reported by the Chicago Board of Trade as follows:

	Mar. 31, 1928.	Feb. 29, 1928.	Mar. 31, 1927.
Mess pork, new, made since Oct. 1, '27, bris.	591	269	463
Other kinds of brld. pork, bris.	25,341	23,708	19,920
P. S. lard, made since Oct. 1, '27, lbs.	64,556,993	42,661,349	27,145,840
P. S. lard, made Oct. 1, '26, to Oct. 1, '27, lbs.	4,155,080	4,609,424	4,040,718
Other kinds of lard, lbs.	6,845,442	4,399,181	3,985,682
S. R. sides, made since Oct. 1, '27, lbs.	2,984,044	1,581,424	251,300
S. R. sides, made previous to Oct. 1, '27, lbs.	73,000	134,000
D. S. cl. bellies, made since Oct. 1, '27, lbs.	18,985,700	15,776,095	10,118,393
D. S. cl. bellies, made previous to Oct. 1, '27, lbs.	156,266
D. S. rib bellies, made since Oct. 1, '27, lbs.	3,207,365	2,795,978	2,337,280
D. S. rib bellies, made previous to Oct. 1, '27, lbs.	31,000	95,000
Ex. sh. cl. sides, made since Oct. 1, '27, lbs.	182,887	139,061	217,449
Ex. Sh. cl. sides, made previous to Oct. 1, '27, lbs.	6,114
Sh. cl. sides, lbs.	880
D. S. short fat backs, lbs.	6,368,098	6,172,734	5,400,133
D. S. shldrs., lbs.	871,752	592,133	35,705
S. P. hams, lbs.	41,327,422	39,333,169	39,511,738
S. P. skd. hams, lbs.	23,310,240	23,940,108	15,823,432
S. P. bellies, lbs.	26,673,032	24,347,365	14,324,632
S. P. Cal. or Pic. —S. P. Boston shldrs., lbs.	14,298,091	13,471,841	9,541,337
S. P. shldrs., lbs.	153,850	154,270	186,362
Other cuts of meats, lbs.	12,431,450	9,338,773	14,926,022
meats, lbs.	150,899,411	138,034,331	112,703,103
Total cut

Hide and Skin Markets

Chicago.

PACKER HIDES—The market was fairly active during the week, and advances of $\frac{1}{2}$ c were paid on extreme native steers and heavy native cows. Packers feel confident of securing $\frac{1}{2}$ c more on light native cows and there are persistent rumors of trading in heavy native steers at an advance, but these have not yet been confirmed.

Early in the week, native steers, branded steers and branded cows were fairly well cleaned up at steady prices for around 50,000 hides. This was followed by the trading in heavy native cows and extreme native steers at the advance, and the total trading is thought to have embraced around 75,000 hides, mostly late March take-off.

Spread native steers quoted nominally $27\frac{1}{2}$ c. Heavy native steers sold early at 25c; reports are heard of trading in early April take-off at $25\frac{1}{2}$ c but unconfirmed. One packer sold 5,000 extreme native steers and another packer 1,000, at $25\frac{1}{2}$ c, or a $\frac{1}{2}$ c advance.

Butt branded steers sold early at $24\frac{1}{2}$ c and Colorados at 24c. Heavy Texas steers moved at the same time at $24\frac{1}{2}$ c, light Texas steers at 24c and extreme light Texas steers at 24c; these were all steady prices.

Sellers' ideas finally prevailed on heavy native cows; one packer moved 8,000 and another packer 3,000 at $24\frac{1}{2}$ c, or $\frac{1}{2}$ c up. Last trading price of 25c declined for light native cows and firmly held at $25\frac{1}{2}$ c; reports of trading at the top figure unconfirmed. Branded cows moved early at 24c, steady.

Asking 21c for some mixed lots of native bulls, with 20c last paid. Branded bulls nominally $19\frac{1}{2}$ @20c.

SMALL PACKER HIDES—The market advanced a full cent late this week when one local small packer moved April production of around 9,000 hides at $25\frac{1}{2}$ c for all-weight native steers and cows and $24\frac{1}{2}$ c for branded; bulls were not included. Another small packer reports trading pending on April take-off. One killer moved a small lot of Feb.-March bulls at 20c for natives; asking 21c for April native bulls and $1\frac{1}{2}$ c less for branded.

COUNTRY HIDES—Market steady but inclined to be slow. All-weights generally firmly held at $22\frac{1}{2}$ c, selected, delivered; some talking 23c. Heavy cows priced $21\frac{1}{2}$ @ $21\frac{1}{2}$ c; heavy steers nominally $22\frac{1}{2}$ @ $22\frac{1}{2}$ c. Good 45/60 lb. buff weights in demand at $22\frac{1}{2}$ c; sellers asking 23c, selected, and this figure reported paid early for some less grubby hides. Good quality 25/45 lb. extremes moved at 25c, selected; generally quoted $24\frac{1}{2}$ @ 25 c asked. Bulls firm and around $17\frac{1}{2}$ @ 18 c, nominally. All-weight branded quoted $20\frac{1}{2}$ @ 21 c, Chicago freight.

CALFSKINS—One packer understood to have sold a car or two of calfskins recently for export at 32c, and this figure asked in other directions. February calf about cleaned up.

First salted Chicago city calf quoted 30c; this reported paid for car or two for export and one car offered on this basis. Outside city skins last sold at 30c. Mixed cities and countries quoted around $27\frac{1}{2}$ @ 28 c.

KIPSKINS—One packer moved balance of Feb. kips, 2,700 natives at $28\frac{1}{2}$ c, or $\frac{1}{2}$ c advance, and 300 branded at 26c, steady; over-weights were sold earlier at 28c. Now asking 29c for packer native kips.

First salted Chicago city kips quoted nominally around 28c; this figure reported paid early but not confirmed. Outside city kips quoted $27\frac{1}{2}$ @ $27\frac{1}{2}$ c. Some good northern mixed cities and countries sold at 25c flat for No. 1's and No. 2's, 15/25 lb. weights.

Packer regular slunks $\$1.50$ bid; asking a variety of prices from $\$1.60$ up. Hairless quoted nominally $75\frac{1}{2}$ @ 80 c.

HORSEHIDES—Market firmer and up to $\$9.00$ paid for choice renderers in the eastern market. Fairly good mixed lots quoted down to $\$8.00$ asked.

SHEEPSKINS—Dry pelts quoted 30 @ 32 c per lb., according to section. One packer moved a car of shearlings at $\$1.15$, straight run, being mostly No. 2's; better percentage of No. 1's would bring around $\$1.25$. Pickled skins steady; one packer secured $\$8.87\frac{1}{2}$ per doz. for straight run of packer lamb, while another packer reports securing up to $\$9.50$ recently; another packer averaged around $\$9.00$ per doz. and moved ribby lambs last at $\$8.75$ and blind ribby lambs at $\$9.75$. Last trading at New York at $\$8.75$ for straight run of city lamb. Pickled sheepskins steady and quoted around $\$10.25$ @ 10.50 for straight run of packer sheep; ribby sheep last sold at $\$9.75$ and still sold ahead; blind ribby sheep sold this week at $\$11.25$. Packer wool lambs, $\$4.45$ per cwt. live lamb paid at Chicago this week and quoted $\$4.30$ for next week; quoted on piece basis around $\$3.50$ @ 4.10 . Packer sheepskins quoted on piece basis around $\$3.00$ @ 3.50 . Small packer lambs priced $\$3.50$ @ 4.00 for late slaughter.

PIGSKINS—No. 1 pigskin strips, 8c bid and $8\frac{1}{2}$ c asked; market quiet. Gelatine stocks nominally $4\frac{1}{4}$ @ $4\frac{1}{2}$ c, with offerings at $4\frac{1}{4}$ c.

New York.

PACKER HIDES—The activity last

week about cleaned up March hides, except for bulls. Last trading was at 25c for native steers, $24\frac{1}{2}$ c for butt brands and 24c for Colorados. Spread native steers nominally around $27\frac{1}{2}$ @ $27\frac{1}{2}$ c. Some bulls offered at 21c for natives. Market in a firm position with the improved quality of April kill in sight.

COUNTRY HIDES—Market fairly steady but actual trading reported light. Good all-weights quoted around $22\frac{1}{2}$ c, selected. Asking $24\frac{1}{2}$ @ 25 c for fairly good 25/45 lb. extremes, on selected basis. Buff weights quoted around $22\frac{1}{2}$ @ $22\frac{1}{2}$ c.

CALFSKINS—Higher prices are generally talked on calfskins but offerings are light. Last trading at $\$2.40$ @ 2.45 for 5-7's, $\$3.10$ for 7-9's and $\$4.10$ for 9-12's. The 12-17-lb. veal kips are held around $\$4.75$, with $\$4.65$ last paid for one car; asking up to $\$6.60$ for 17-lb. up.

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ending Mar. 31, 1928, 5,308,000 lbs.; previous week, 3,522,000 lbs.; same week, 1927, 5,106,000 lbs.; from Jan. 1 to Mar. 31, 66,369,000 lbs.; same period, 1927, 63,213,000 lbs.

Shipments of hides from Chicago for the week ending Mar. 31, 1928, 3,411,000 lbs.; previous week, 5,150,000 lbs.; same week, 1927, 4,964,000 lbs.; from Jan. 1 to Mar. 31, 64,568,000 lbs.; same period, 1927, 73,998,000 lbs.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ending April 7, 1928, with comparisons, are reported as follows:

PACKER HIDES.			
	Week ending Apr. 6, '28.	Previous week.	Cor. week, 1927.
Spr. nat. str.	@ $27\frac{1}{2}$ n	@ $27\frac{1}{2}$ n	@ 18 ax
Hvy. nat. str.	@ $25\frac{1}{2}$	@ 25	@ 15
Hvy. Tex. str.	@ $24\frac{1}{2}$	@ $24\frac{1}{2}$	@ $14\frac{1}{2}$
Hvy. butt			
brnd'd str.	@ $24\frac{1}{2}$	@ $24\frac{1}{2}$	@ $14\frac{1}{2}$
Hvy. Col. str.	@ 24	@ 24	@ 14
Ex. light. Tex.	@ 24	@ 24	@ $13\frac{1}{2}$
str.	@ 24	@ 24	@ $13\frac{1}{2}$
Brnd'd cows.	@ 24	@ 24	@ $13\frac{1}{2}$
Hvy. nat. cows	@ $24\frac{1}{2}$	24b @ $24\frac{1}{2}$ ax	@ $13\frac{1}{2}$
Light nat.			
cows	@ $25\frac{1}{2}$ ax	@ 25	@ 15
Nat. bulls	@ 21 ax	20 @ 21	10 @ $10\frac{1}{2}$ n
Brnd'd bulls.	19½ @ 20 n	@ $19\frac{1}{2}$ n	@ 9 n
Calfskins	@ 32	30½ @ 32	18b @ $18\frac{1}{2}$ ax
Kips, nat.	@ $28\frac{1}{2}$	28 @ 29	17½ @ 18 ax
Kips, ov-wt.	@ 28	@ 28	@ 17 n
Kips, brnd'd.	@ 26	@ 26	@ 14 n
Slunks, reg.	1.50 @ 1.60	@ 1.50 n	1.15 @ 1.25
Slunks, hris.	.75 @ 80	85 @ 90 ax	70 @ 75

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.

Nat. all-wts.	@ $25\frac{1}{2}$	@ 25 b	14½ @ 15 n
Branded	@ $24\frac{1}{2}$	@ 24 b	13½ @ 14 n
Nat. bulls	@ 20	@ $19\frac{1}{2}$	9½ @ 10
Brnd'd bulls.	18½ @ 19 n	@ $18\frac{1}{2}$	8½ @ 9
Calfskins	@ 30	@ 30 ax	17 @ $17\frac{1}{2}$ ax
Kips	@ 28	27 @ 28 n	16½ @ 17 ax
Slunks, reg.	1.20 @ 1.40 n	1.20 @ 1.40 n	90 @ 95 n
Slunks, hris.	.70 @ 75 n	75 @ 80 n	@ 50

COUNTRY HIDES.

Hvy. steers	.22 @ $22\frac{1}{2}$	@ 22 n	@ $12\frac{1}{2}$ n
Hvy. cows	.21 @ $21\frac{1}{2}$	20½ @ 21	@ 12 n
Buffs	.22½ @ 23	23 @ $23\frac{1}{2}$ ax	@ $13\frac{1}{2}$ ax
Extremes	.24½ @ 25	24½ @ 25 ax	15 @ $15\frac{1}{2}$ ax
Bulls	.17½ @ 18 n	17½ @ 18 n	9 @ $9\frac{1}{2}$ ax
Calfskins	.25½ @ $26\frac{1}{2}$	25 @ $25\frac{1}{2}$ n	@ $13\frac{1}{2}$ ax
Kips	.24½ @ $25\frac{1}{2}$	23½ @ 24 n	@ $13\frac{1}{2}$ ax
Light calf	1.75 @ 1.90	1.60 @ 1.75	1.00 @ 1.10
Deacons	1.75 @ 1.90	1.60 @ 1.75	1.00 @ 1.10
Slunks, reg.	.75 @ 85	75 @ 85	60 @ 75
Slunks, hris.	.25 @ 30	30 @ 40	15 @ 25
Horsehides	8.00 @ 9.00	7.50 @ 8.75	4.50 @ 5.50 ax
Hogskins	.80 @ 85	80 @ 85	40 @ 45

SHEEPSKINS.

Pkr. lambs	3.50 @ 4.10	3.25 @ 3.90	1.80 @ 2.00
Sml. packer			
lambs	3.50 @ 4.00	3.25 @ 3.80
Pkr. sh'rlings	1.15 @ 1.25	1.10 @ 1.25	92½ @ 1.00
Dry pelts	.30 @ 32	30 @ 32	21 @ 23

Tax or Accounting Advice

Free advice on tax or accounting matters in connection with the new or old revenue law may be obtained by subscribers to THE NATIONAL PROVISIONER upon application.

Send your inquiries to THE NATIONAL PROVISIONER, Old Colony Building, Chicago, or to M. P. Snow & Company, Wrigley Building, Chicago. In the latter case, mention that you are a subscriber to THE NATIONAL PROVISIONER.

Live Stock Markets

CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Ill., April 5, 1928.

CATTLE—Compared a week ago fed steers and yearlings 15@25c higher; spots up more on weighty steers; lower grade fat cows, cutters and bulls, 25@50c higher; good to choice kosher cows and heifers barely steady; vealers, \$1.50@2.00 lower; receipts smaller; shipper demand alternately slow and active due to Jewish holidays; most well finished fed steers arrived from trans-Mississippi feeding area; weight brought a substantial premium, active market, however, on light yearlings and medium and strongweight butcher heifers; best fed steers, \$15.15; springling, \$14.85@15.10; best long yearlings, \$14.50; bulk fed steers, \$12.25@14.00; light heifer yearlings, up to \$13.75; light steers, to \$14.00; low cutter cows, \$6.00@6.50; cutters, \$6.75@7.50; light vealers closed at \$11.00@11.50 with choice kinds at \$14.00@15.00.

HOGS—Compared a week ago better grade hogs mostly 25@35c higher; light lights, 15c higher; pigs, steady; light receipts and relatively broad shipping demand, along with anticipated improvement in fresh pork and provision trade with the termination of the Lenten season, principal factors responsible for the advance. Quality of receipts less desirable than recently. Choice heavy butchers in relatively lighter supply. Today's top, \$8.75; week ago, \$8.60; today's bulk better grade hogs averaging 180 to 260 lbs., \$8.35@8.65; 270 to 360 lb. weights, \$8.00@8.35; bulk, 140 to 170 lb. weights, \$7.50@8.50; pigs, large-

ly \$6.25@7.50; bulk packing sows, \$7.25@7.50.

SHEEP—Fat lamb prices fluctuated and lost 10@25c despite falling off in local and aggregate supplies; a sluggish and lower dressed trade was the controlling factor in the decline; Colorado and Nebraska continued to consign the bulk of the supply although an increase in the percentage of clipped lambs was a feature of the week's trade; generally the shorn offerings showed more desirable killing quality than woolskins; the top on handyweight lambs rested at \$17.25, with top clipped lambs at \$15.15; a few native spring lambs averaging 40@52 lbs. arrived for the Easter market and turned out of first hands at \$20.00@23.00. Continued scarcity forced sheep values around 50c higher; top fat woolled and clipped ewes reaching \$10.50 and \$8.50, respectively.

How Are Your Claims on Cripples?

Action resulting from the activity of one Eastern railroad is causing railroads to try to force all shippers to settle all claims for loss on cripples on the basis of 15% of the value of the animal.

Such proposal is said to be wholly unwarranted by past court decisions. Shippers may demand and collect the full amount of any loss due to negligence of the carriers.

Every shipper should stand on his rights, and enter suit if necessary.

Packers and shippers who have had experience with this attempt to settle a 100 per cent claim for 15 per cent are invited to report their experiences to THE NATIONAL PROVISIONER.

KANSAS CITY.

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Mo., April 5, 1928.

CATTLE—Lighter receipts generally and an improved demand for the better grade of fed steers resulted in a 25@50c higher market for the week. Low priced kinds selling from \$11.50 down closed at strong to 25c higher levels. Light yearlings, she stock and bulls are steady to 25c over a week ago. Vealers finished at 50c@\$1.00 lower, with the late top at \$13.00. Best heavy steers topped the week's trade at \$14.25, while medium weights went at \$14.00.

HOGS—An 84,000 decrease in receipts of hogs at the eleven larger markets this week effected a stronger feeling in the trade. Prices were higher as a rule. Local prices are mostly 15 @25c over a week ago on lights and butchers, while light lights are strong to 10c higher. Choice 200-215 lb. weights reached \$8.40 on Thursday's session, which is the highest since January 20 of this year.

SHEEP—Fat lambs closed at steady to strong prices with the season's high point reached when best fed westerns sold at \$16.85 to shippers. Clippers were scarce. Quite a few springers were offered at prices ranging from \$16.25 for Texas arrivals to \$19.25 for choice native offerings. Mature classes were scarce and steady. Best fat ewes went at \$9.75.

NEW YORK LIVE STOCK.

Receipts of live stock at New York for week ending Mar. 31, 1928, were reported officially as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	3,908	11,162	8,144	25,013
New York	918	4,743	25,372	4,758
Central Union	2,996	1,448	239	14,015
Total	7,822	17,353	33,755	44,686
Previous week	7,375	14,006	48,840	21,993
Two weeks ago.....	6,590	14,777	30,557	35,945

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OMAHA.

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Neb., April 5, 1928.

CATTLE—Light receipts and a good demand from all quarters resulted in a higher trend to prices on practically all killing classes with the week's upturn measuring mostly 25@50c, lower grade she stock and yearling steers showing the full upturn. Veals closed around \$1.00 lower; yearlings, 1,021 lb., \$13.90; medium weights and heavy steers, \$14.00; best light heifers, \$12.40; practical top veal at close, \$12.00.

HOGS—Marketward movement of hogs, both locally and in the aggregate, has been moderate, and while changes have been slight from day to day, the general trend has been strong and comparisons Thursday with Thursday reflect a 10@15c upturn.

SHEEP—Local receipts continue of liberal volume for this season of the year, with bulk of supplies of fed woolled lambs from Colorado and the Scottsbluffs territory. Market has been mildly uneven but comparisons with a week ago show prices generally steady. At the close of the period, sheep are unchanged.

ST. LOUIS.

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., April 5, 1928.

CATTLE—Compared with week ago, medium bulls 10@15c higher; good and choice vealers, \$1.75@2.00 lower; all other classes, 25c higher, with some cows 50c better. Tops for week: 1,263 lb. matured steers, \$14.50; 896 lb. yearlings, \$13.50; 663 lb. heifers, \$12.65; 711 lb. mixed yearlings, \$12.60.

HOGS—Lighter receipts with a generally strengthened market and a closer price range featured trading. Best hogs generally 10@15c higher, with some heavies 25c higher, but lightest hogs and pig stuff little changed. Packing sows, 25c higher. Top today, \$8.75.

SHEEP—Values firm with best woolled lambs \$16.85; clippers, \$14.50; spring lambs, mostly \$20.00@26.00.

SIOUX CITY.

(Special Letter to The National Provisioner.)

Sioux City, Ia., April 4, 1928.

CATTLE—Receipts for the three days of the week were light being 8,000 head. The market was strong and most classes steady to 25c higher. Best steers sold for \$13.50, although nothing strictly choice was received. The bulk of fed steers and yearlings sold at a spread of \$11.50@13.00. Butcher stock, with the exception of heavy cows, was stronger. Cows were generally steady. Best heifers sold at \$12.75, with the bulk within a range of \$10.00@11.50. Heavy cows, up to \$11.00; canners and cutters, steady at \$5.00@6.50; veals, \$7.00@11.50.

HOGS—Hog receipts for three days totaled 35,000. The market showed an advance of 25c on all grades. Top light butchers sold today at \$8.30, with the bulk of this grade, \$8.15@8.25; medium butchers, \$8.00@8.15; strongweights, \$7.75@8.10; extreme weights, down to \$7.50; sows, \$6.85@7.25.

SHEEP—Lambs 25c higher. Heavy lambs, \$16.65; choice light lambs, \$17.00; ewes, steady; best light ewes, \$10.00.

ST. PAUL.

(Reported by U. S. Bureau of Agricultural Economics and Minnesota Dept. of Agriculture.)

South St. Paul, Minn., Apr. 4, 1928.

CATTLE—Steers and yearlings are quotable strong to 15c higher, with fat she stock, cutters and bulls strong to 25c higher for the week. The top on steers in carlots was \$13.60, the bulk at \$11.00@12.50; fat cows, \$7.00@9.50; heifers, \$8.25@10.25; bulls, \$7.50@7.85. Vealers slumped about \$3.00 from the peak, selling \$11.00@12.00, mostly \$11.50 today.

HOGS—Lighter receipts of hogs were mostly responsible for a strong to 25c higher market. Desirable light and mediumweight butchers sold from \$8.00@8.25; heavies \$7.85@8.00 mostly; packing sows, \$6.75@7.00; pigs, \$7.25.

SHEEP—Good to choice fat woolled lambs are salable from \$15.75@16.75; cull, common and medium kinds, \$11.00@15.50. Fat ewes sold mostly at \$9.00@10.00.

ST. JOSEPH.

(Reported by U. S. Bureau of Agricultural Economics.)

St. Joseph, April 5, 1928.

CATTLE—Fed steers and yearlings ruled mostly 25c higher, while better grade steers advanced 25@50c. Fat she-stock and bulls were strong to 25c higher and vealers 50c@1.00 lower. Steers and yearlings bulked at \$11.25@13.50, a few choice long yearlings, \$13.75; numerous sales choice slaughter heifers, \$12.00@12.40; closing veal top, \$12.50.

HOGS—Butchers advanced mostly 15@25c and top reached \$8.40 for choice lightweights, which was the highest since mid-January. Most 180-240 lb. averages cleared at \$8.25@8.35 and 250-300 lb. butchers bulked at \$8.00@8.20.

Packing sows, largely \$6.75@7.00, with smooth lightweights up to \$7.25.

SHEEP—Fat lambs held mostly steady and a good stock was strong with a week ago. Choice mature handyweight woolskins topped at \$16.75, with heavy kinds around \$16.25. Native and western springers went at \$18.50 down. Fat ewes topped at \$10.00.

SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending Mar. 31, 1928.

CATTLE.	Week ending Mar. 31.		Cor. week, 1927.
	Week ending Mar. 31.	Prev. week.	
Chicago	23,323	20,280	28,356
Kansas City	19,054	17,556	22,781
Omaha	17,415	17,816	21,134
St. Louis	11,375	10,355	10,738
St. Joseph	8,432	6,968	9,022
Sioux City	8,657	9,849	11,298
Ft. Worth	5,667	3,844	6,172
Philadelphia	1,001	1,564	1,840
Indianapolis	1,521	1,412	3,050
Boston	1,118	1,210	1,340
N. Y. and Jersey City	9,078	8,662	10,746
Oklahoma City	4,461	4,410	5,313
Cincinnati	2,519	2,923	...
Denver	3,676	2,994	...
Total	118,497	109,863	133,026

HOGS.	Week ending Mar. 31.		Cor. week, 1927.
	Week ending Mar. 31.	Prev. week.	
Chicago	139,400	139,700	120,400
Kansas City	39,640	28,898	30,349
Omaha	62,597	56,270	44,902
St. Louis	31,475	26,051	35,453
St. Joseph	24,059	18,400	14,727
Sioux City	47,586	56,504	45,743
Ft. Worth	10,939	9,023	9,953
Philadelphia	20,068	15,520	19,707
Indianapolis	18,180	18,204	24,200
Boston	14,634	16,505	11,149
N. Y. and Jersey City	62,696	60,844	49,873
Oklahoma City	10,134	10,576	5,028
Cincinnati	19,806	20,961	...
Denver	13,775	12,252	...
Total	514,987	492,807	421,012

SHEEP.	Week ending Mar. 31.		Cor. week, 1927.
	Week ending Mar. 31.	Prev. week.	
Chicago	43,400	34,546	53,167
Kansas City	31,628	22,305	14,806
Omaha	37,858	34,251	30,658
St. Louis	2,938	3,778	4,922
St. Joseph	26,138	25,700	25,045
Sioux City	5,960	6,273	6,307
Ft. Worth	2,812	1,612	5,007
Philadelphia	4,356	4,165	5,326
Indianapolis	188	185	357
Boston	3,249	2,174	3,950
N. Y. and Jersey City	47,035	43,369	43,680
Oklahoma City	157	129	54
Cincinnati	1,033	199	...
Denver	5,697	3,835	...
Total	212,539	180,608	193,547



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CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ending Mar. 29, 1928, with comparisons:

BUTCHER STEERS.			
1,000-1,200 lbs.			
	Week ended Mar. 29.	Prev. week.	Same week. 1927.
Toronto	\$10.90	\$11.25	\$ 8.50
Montreal	11.00	11.50	8.60
Winnipeg	9.50	10.00	8.00
Calgary	10.50	10.50	9.00
Edmonton	9.50	10.00	8.00
Pr. Albert	9.00	9.00	6.50
Moose Jaw	9.00	9.50	7.50

VEAL CALVES.			
Toronto	\$16.00	\$15.00	\$14.00
Montreal	9.50	10.00	9.00
Winnipeg	15.00	15.00	11.00
Calgary	13.50	13.50	10.50
Edmonton	14.00	14.00	11.00
Pr. Albert	12.00	12.00	7.00
Moose Jaw	13.00	10.00	10.00

SELECT BACON HOGS.			
Toronto	\$10.25	\$ 9.90	\$11.95
Montreal	10.25	10.25	13.10
Winnipeg	9.50	9.25	11.00
Calgary	8.85	8.75	12.21
Edmonton	8.85	8.80	11.82
Pr. Albert	9.45	9.35	10.45
Moose Jaw	9.00	9.15	11.00

GOOD LAMBS.			
Toronto	\$15.50	\$16.50	\$14.50
Montreal	12.00	12.00	11.00
Winnipeg	14.00	14.00	11.50
Calgary	12.50	12.50	11.00
Edmonton	14.00	14.00	11.50
Pr. Albert	11.00	11.00	10.00
Moose Jaw	10.00	10.00	10.00

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, April 5, 1928, as reported to THE NATIONAL PROVISIONER by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:

Hogs (Soft or oily hogs and roasting pigs excluded):

	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Hvy wt. (250-350 lbs.) med-ch.	\$8.00@8.50	\$8.00@8.50	\$7.00@8.10	\$7.00@8.20	\$7.75@8.15
Med. wt. (200-250 lbs.) med-ch.	8.20@8.75	8.35@8.75	7.90@8.30	7.90@8.40	8.00@8.40
Lt. wt. (100-200 lbs.) com-ch.	8.00@8.75	8.25@8.70	7.75@8.30	8.00@8.40	8.10@8.40
Lt. lt. (130-160 lbs.) com-ch.	6.90@8.85	7.00@8.85	7.00@8.15	7.50@8.25	7.25@8.40
Packing sows, smooth and rough.	7.10@7.70	6.85@7.35	6.75@7.35	6.25@7.35	6.75@7.25
Str. pigs (130 lbs down), med-ch.	6.25@7.50	5.75@7.50	6.75@7.50	6.75@7.50	7.00@7.25
Av. cost and wt., Wed. (pigs excl.)	8.29-227 lb.	8.48-217 lb.	7.95-254 lb.	8.01-236 lb.	8.02-209 lb.

Slaughter Cattle and Calves:

STEERS (1,500 LBS. UP):					
Good-ch.	13.90@15.25		13.40@14.75	13.25@14.75	
STEERS (1,300-1,500 LBS.):					
Choice	14.75@15.25	14.25@14.75	13.75@14.75	13.90@14.75	13.50@14.25
Good	13.50@14.75	13.50@14.25	13.00@13.75	12.85@13.90	12.25@13.50
STEERS (1,100-1,300 LBS.):					
Choice	14.50@15.25	14.25@14.75	13.50@14.50	13.50@14.50	13.50@14.25
Good	13.25@14.75	13.25@14.25	13.00@13.75	12.50@13.90	12.25@13.50
STEERS (950-1,100 LBS.):					
Choice	13.75@14.75	14.00@14.75	13.25@14.25	13.25@14.25	13.25@14.25
Good	12.90@14.50	13.00@14.00	12.75@13.50	12.25@13.50	12.25@13.25
STEERS (800 LBS. UP):					
Medium	11.25@13.50	10.50@13.50	10.75@13.00	10.50@12.85	9.75@12.25
Common	8.50@11.25	8.50@10.50	8.25@10.75	8.25@10.75	7.50@9.75
STEERS (FED CALVES AND YEARLINGS 750-950 LBS.):					
Choice	13.75@14.50	13.75@14.50	13.25@14.25	13.00@14.00	12.75@13.75
Good	12.50@13.75	12.50@13.75	12.00@13.25	11.75@13.00	11.50@12.75
HEIFERS (850 LBS. DOWN):					
Choice	13.00@13.75	12.75@13.50	12.00@13.00	11.75@12.85	11.00@12.75
Good	12.00@13.00	11.75@12.75	11.25@12.00	10.50@12.00	9.50@11.00
Common-med.	8.50@12.00	8.50@11.75	7.75@11.25	7.25@10.50	7.00@9.50
HEIFERS (850 LBS. UP):					
Choice	11.00@13.50	11.00@12.75	11.00@12.50	10.75@12.50	10.25@12.00
Good	10.25@12.75	10.25@12.00	10.00@11.75	9.75@11.50	9.25@10.25
Medium	9.25@11.75	8.50@10.25	8.00@10.50	7.75@10.00	7.00@9.25
COWS:					
Choice	10.25@11.25	10.25@11.00	10.00@11.00	10.00@11.00	9.50@10.50
Good	9.00@10.25	9.25@10.25	8.75@10.00	8.25@10.00	8.25@9.50
Common-med.	7.50@9.00	7.50@9.25	7.25@8.75	6.50@8.25	6.50@8.25
Low cutter and cutter.	6.00@7.50	5.00@7.50	5.75@7.25	4.50@6.50	5.25@6.50
BULLS (YEARLINGS EXC.):					
Beef Good-ch.	8.75@10.25	8.50@10.25	8.35@9.50	8.00@9.00	7.00@8.75
Cutter-med.	7.25@8.75	6.00@8.50	6.75@8.35	6.00@8.00	6.50@8.15
CALVES (500 LBS. DOWN):					
Medium-ch.	9.00@11.00	8.00@11.00	9.00@11.00	8.00@12.00	7.25@9.75
Cull-common	7.00@9.00	5.50@8.00	6.50@9.00	6.00@8.00	5.50@7.00
VEALERS (MILK-FED):					
Good-ch.	11.50@14.50	14.75 only	10.50@12.50	9.00@13.00	9.00@11.50
Medium	10.00@11.50	11.25@14.75	8.50@10.50	7.00@9.00	7.00@9.00
Cull-common	8.00@10.00	5.50@11.25	6.00@8.50	6.00@7.00	5.00@7.00

Slaughter Sheep and Lambs:

Lambs (84 lbs. down) good-ch.	15.75@17.25	15.75@17.00	15.75@16.90	15.75@16.85	15.75@16.75
Lambs (92 lbs. down) medium.	14.75@15.75	15.00@15.75	14.50@15.75	14.75@15.75	14.25@15.75
Lambs (all weights) cull-common	13.25@14.75	12.00@15.00	13.25@14.50	11.00@14.75	11.00@14.25
Yearling wethers (110 lbs. down) medium-choice:					
	13.25@15.10	12.50@15.25	11.50@15.00	11.25@14.50	11.50@14.25
Ewes (120 lbs. down) med-ch.	8.75@10.50	7.75@10.00	7.75@10.00	7.25@9.75	7.75@10.00
Ewes (120-150 lbs.) medium-ch.	8.00@10.50	7.00@9.50	7.50@9.75	7.00@9.50	7.50@9.75
Ewes (all weights) cull-common	3.25@8.75	3.00@7.75	3.00@7.75	3.25@7.25	3.00@7.75

RECEIPTS AT CENTERS.

SATURDAY, MARCH 31, 1928.

	Cattle.	Hogs.	Sheep.
Chicago	200	6,000	1,000
Kansas City	500	11,000	
Omaha	150	7,000	1,000
St. Louis	500	5,500	
St. Joseph	50	2,500	2,500
Sioux City	300	7,000	200
St. Paul	500	1,000	100
Oklahoma City	100	500	
Fort Worth	300	900	100
Milwaukee	200	100	
Denver	200	200	4,575
Louisville	200	200	
Wichita	200	2,000	500
Indianapolis	100	4,000	100
Pittsburgh	200	500	
Cincinnati	200	1,600	100
Buffalo	100	1,000	300
Cleveland	100	1,500	100
Nashville, Tenn.	100	350	
Toronto	200		

MONDAY, APRIL 2, 1928.

Chicago	15,000	55,000	19,000
Kansas City	10,500	13,000	7,000
Omaha	7,500	12,000	10,000
St. Louis	2,500	15,000	1,000
St. Joseph	1,500	6,000	7,000
Sioux City	8,000	13,000	3,000
St. Paul	4,000	11,000	1,000
Oklahoma City	2,800	2,400	
Fort Worth	3,500	1,700	5,500
Milwaukee	800	500	100
Denver	2,500	2,700	8,700
Louisville	1,800	2,700	
Wichita	2,400	4,500	600
Indianapolis	400	3,500	100
Pittsburgh	1,100	5,300	2,600
Cincinnati	1,200	6,200	100
Buffalo	1,600	11,200	4,800
Cleveland	900	5,000	2,600
Nashville, Tenn.	600	1,500	
Toronto	1,200	800	900

TUESDAY, APRIL 3, 1928.

Chicago	8,000	23,000	15,000
Kansas City	8,000	10,000	7,000
Omaha	8,000	11,000	12,000
St. Louis	3,200	15,000	1,000
St. Joseph	2,000	6,000	8,000
Sioux City	2,000	12,000	
St. Paul	1,800	7,000	500
Oklahoma City	500	2,200	
Fort Worth	1,500	2,500	2,300
Milwaukee	1,000	4,000	
Denver	1,000	1,800	500
Louisville	100	900	
Wichita	800	4,000	600
Indianapolis	800	6,500	200
Pittsburgh	100	1,400	1,300
Cincinnati	200	3,700	
Buffalo	100	1,600	400
Cleveland	200	2,500	500
Nashville, Tenn.	100	500	
Toronto	300	400	400

WEDNESDAY, APRIL 4, 1928.

Chicago	7,000	15,000	9,000
Kansas City	5,000	9,000	8,000
Omaha	3,000	13,000	7,500
St. Louis	2,200	14,000	
St. Joseph	1,600	6,000	6,800
Sioux City	2,000	13,000	2,800
St. Paul	2,200	12,000	400
Oklahoma City	1,600	3,300	
Fort Worth	2,100	2,800	500
Milwaukee	400	1,500	7,500
Denver	1,500	1,500	
Louisville	100	800	
Wichita	800	3,900	300
Indianapolis	1,100	6,500	200
Pittsburgh	100	3,000	1,300
Cincinnati	300	3,200	
Buffalo	100	4,000	100
Cleveland	300	2,500	1,500
Nashville, Tenn.	100	500	
Toronto	500	700	300

THURSDAY, APRIL 5, 1928.

Chicago	8,000	26,000	11,000
Kansas City	2,000	7,000	5,000
Omaha	2,300	11,000	14,000
St. Louis	2,000	12,000	300
St. Joseph	2,000	4,000	6,000
Sioux City	1,100	8,000	1,000
St. Paul	1,600	7,000	700
Oklahoma City	800	1,000	
Fort Worth	1,600	2,000	3,400
Milwaukee	600	3,000	700
Denver	1,100	2,000	7,800
Louisville	100	900	
Wichita	300	1,900	200
Indianapolis	700	6,000	200
Pittsburgh	100	1,500	2,500
Cincinnati	400	2,500	
Buffalo	100	1,000	300
Cleveland	200	500	1,000
Nashville, Tenn.	100	500	
Toronto	900	1,400	300

FRIDAY, APRIL 6, 1928.

Chicago	1,000	13,000	9,000
Kansas City	500	3,000	1,800
Omaha	500	5,500	6,000
St. Louis	700	10,000	500
St. Joseph	400	1,300	1,500
Sioux City	1,000	6,500	500
St. Paul	1,000	5,000	200
Oklahoma City	400	1,200	
Fort Worth	500	1,400	200
Milwaukee	200	800	100
Denver	400	600	10,500
Wichita	200	1,000	
Indianapolis	800	6,500	200
Pittsburgh	300	2,300	100
Cincinnati	300	3,800	100
Buffalo	100	4,300	100
Cleveland	100	1,800	800

RECEIPTS AT CHIEF CENTERS.

Combined receipts of cattle, hogs and sheep at the principal markets of the country for the week ending Mar. 31, and comparative periods follow:

At 2

PACKERS' PURCHASES.

Purchases of livestock by packers at principal centers for the week ending Saturday, Mar. 31, 1928, with comparisons, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	5,997	6,337	11,300	17,848
Swift & Co.	5,606	5,008	12,300	17,025
Morris & Co.	2,608	1,106	15,200	2,248
Wilson & Co.	5,429	2,334	12,700	6,369
Anglo-Amer. Prov. Co.	1,019			
G. H. Hammond Co.	1,963		5,700	
Libby				
McNeill & Co.	641			
Brennan Packing Co.			6,700	hogs; Miller & Hart, 7,100 hogs; Independent Packing Co., 4,800 hogs; Boyd, Lunham & Co., 3,800 hogs; Western Packing & Provision Co., 11,700 hogs; Roberts & Oake, 8,200 hogs; Agar Pkg. Co., 5,200 hogs.
Total	Cattle, 23,323; calves, 14,455; hogs, 139,490; sheep, 43,490.			

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	2,489	968	7,706	5,137
Cudahy Pkg. Co.	2,593	625	4,976	7,455
Powder Pkg. Co.	719			
Morris & Co.	2,147	536	4,091	4,251
Swift & Co.	3,085	370	15,589	7,751
Wilson & Co.	3,459	302	5,287	6,440
Local butchers	1,034	103	1,757	329
Total	16,126	3,404	37,883	31,383

OMAHA.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	4,530	19,137	11,719	
Cudahy Pkg. Co.	3,942	17,444	9,442	
Doll Pkg. Co.	1,614	7,957		
Morris & Co.	1,940	8,978	7,836	
Swift & Co.	4,810	14,860	18,337	
Eagle Pkg. Co.	18			
Glassboro, M.				
Glaser Prov. Co.				
Hoffman Bros.	46			
Maywood & Vail	24			
Omaha Pkg. Co.	44			
J. Rife Pkg. Co.	17			
J. Roth & Sons	93			
So. Omaha Pkg. Co.	109			
Linnott Pkg. Co.	826			
John Morrell & Co.	127			
Nagle Pkg. Co.	308			
T. M. Sinclair & Co.	312			
Wilson & Co.		32,875		
Other buyers				
Total	18,901	101,251	47,334	

ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	1,163	632	3,276	690
Swift & Co.	1,959	1,210	5,847	759
Morris & Co.	1,163	417	1,894	
East Side P. Co.	1,438	16	3,644	
All others	5,652	1,214	16,814	1,519
Total	11,375	3,489	31,475	2,938

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	3,119	756	11,995	17,756
Armour & Co.	2,050	353	8,156	5,372
Morris & Co.	1,683	387	3,688	3,010
Others	2,154	257	7,594	5,838
Total	9,003	1,747	32,343	32,076

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,715	175	19,977	1,811
Armour & Co.	2,748	182	14,195	1,600
Swift & Co.	2,223	187	10,653	1,492
Smith Bros.	39	10		
Local butchers	72	30		
Order buyers	1,682	32	32,541	
Total	9,479	616	77,366	4,903

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	1,645	543	4,741	100
Wilson & Co.	1,575	506	4,886	57
Others	132		507	
Total	3,352	1,109	10,134	157

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,397	523	13,500	1,713
Doll Pkg. Co.	391	45	7,094	8
Wichita Dr. Beef Co.	17			
Dunn-Ostertag	118			
Keeffe-Sturgeon.	114			
Total	1,947	568	20,654	1,721

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	1,361	87	4,423	6,591
Armour & Co.	1,370	170	3,812	16,851
Wayne-Murphy	412	68	1,611	
Miscellaneous	508	135	1,094	394
Total	3,711	460	10,740	23,836

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	3,241	4,216	15,774	1,520
Cudahy Pkg. Co.	343	1,645		
Hertz Bros.	198	37	100	
Swift & Co.	4,846	6,804	24,586	1,445
United Pkg. Co.	1,717	191		
Others	434	86	14,221	
Total	10,779	12,979	54,681	2,965

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	842	8,019	8,887	373
U. D. B. Co., N. Y.	51			
The Layton Co.			408	
R. Gunz & Co.	166	1	135	
Armour & Co.	457	4,087		
N. Y. B. D. M. Co.	17			
Butchers	240	275	221	118
Traders	216	92	7	2
Total	1,989	12,474	9,748	493

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Outside buying	688	2,803	13,053	2,435
Kingman & Co.	1,429	904	16,159	286
Indianapolis Abt. Co.	1,467	358	128	
Armour & Co.	184	7	720	
Bell Pkg. Co.	21		418	
Brown Bros.	11	16	7	
Hilgemeyer Bros.	3		1,236	
Schussler Pkg. Co.			339	
Riverview Pkg. Co.	5		504	
Meier Pkg. Co.	115	6	339	
Indiana Prov. Co.	40	16	309	12
Art Wabnitz	11	49		12
Maas-Hartman & Co.	33	12		
Stelmetz Pkg. Co.		59		9
Hoozier Pkg. Co.	20			
Miscellaneous	282	46	678	40
Total	4,418	4,273	33,683	2,801

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
C. A. Freund	95	55	197	4
S. W. Gall		8		372
J. Hilberg & Son.	105			
Gus Juengling & Son.	158	119		43
E. Kahn's Sons Co.	670	179	4,630	378
Kroger Gro. & B. Co.	225	239	3,269	
Lohrey Pkg. Co.	2		317	
H. H. Meyer P. Co.			3,019	
W. G. Rehn & Son	86	18		
A. Sander Pkg. Co.	5		2,156	
J. Schlachter & Son	202	345		72
J. & F. Schroth Pkg. Co.				
Co.	9		3,322	
Vogel & Son	9		519	
Total	1,566	963	17,429	809

RECAPITULATION.

Recapitulation of packers' purchases by markets for the week ending Mar. 31, 1928, with comparisons:

CATTLE.

	Week ending Mar. 31.	Prev. week.	Cor.
Chicago	23,323	20,280	28,356
Kansas City	16,126	14,441	18,899
Omaha	18,901	10,874	22,074
St. Louis	11,375	10,355	10,738
St. Joseph	9,003	8,235	9,943
St. Paul	10,779	10,894	11,137
Sioux City	9,479	3,352	4,295
Indianapolis	4,418	4,615	5,100
Cincinnati	1,566	1,593	1,560
Milwaukee	1,989	2,329	2,307
Wichita	1,947	1,072	1,676
Denver	3,711	2,919	3,884
St. Paul	10,779	10,717	9,791
Total	116,050	111,571	129,760

*Includes calves.

HOGS.

	Week ending Mar. 31.	Prev. week.	Cor.
Chicago	139,490	139,700	120,400
Kansas City	37,883	28,898	30,089
Omaha	101,251	91,835	67,867
St. Louis	31,475	26,051	33,489
St. Joseph	32,343	30,081	10,922
Sioux City	77,366	88,949	54,310
Indianapolis	10,134	10,576	5,028
Cincinnati	33,683	29,943	21,900
Milwaukee	17,429	20,170	12,817
Wichita	14,046	11,159	
Denver	12,477	11,721	
St. Paul	10,740	9,883	12,790
St. Paul	54,681	54,838	44,090
Total	576,787	557,450	445,532

SHEEP.

	Week ending Mar. 31.	Prev. week.	Cor.
Chicago	43,490	35,546	53,167
Kansas City	31,383	22,305	14,575
Omaha	47,334	41,233	37,950
St. Louis	2,938	3,778	4,925
St. Joseph	32,076	29,622	27,057
Sioux City	4,903	5,802	6,432
Indianapolis	157	129	54
Cincinnati	2,801	728	1,363
Milwaukee	809	233	384
Wichita	493	123	123
Denver	1,721	2,054	683
St. Paul	23,836	33,824	8,766
Total	2,965	2,054	1,942

CHICAGO LIVESTOCK.

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods are reported as follows:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Mar. 26.	16,266	3,694	72,208	18,991
Tues., Mar. 27.	6,287	3,294	24,686	10,622
Wed., Mar. 28.	9,122	3,117	16,545	15,085
Thur., Mar. 29.	10,632	7,045	34,708	13,324
Fri., Mar. 30.	2,881	1,222	30,422	6,740
Sat., Mar. 31.	200	100	6,000	1,000
Totals this wk.	45,388	18,472	184,549	65,762
Previous week	41,017	18,894	201,962	59,336
Year ago	56,968	15,625	156,746	61,994
Two yrs. ago	45,767	14,822	93,824	71,646

Year's receipts to Mar. 31, with comparative totals:

	1928.	1927.
Cattle	588,385	714,514
Calves	202,173	175,580
Hogs	3,042,798	2,096,051
Sheep	895,293	1,007,009

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Sat., Mar. 24.	87		3,147	772
Mon., Mar. 26.	4,230	129	17,866	6,648
Tues., Mar. 27.	1,985	231	11,158	2,598
Wed., Mar. 28.	2,837	20	6,360	3,111
Thur., Mar. 29.	2,912	396	4,726	2,998
Fri., Mar. 30.	1,132		12,391	2,769
Sat., Mar. 31.	100		5,000	500
Totals this wk.	13,196	776	55,501	18,624
Previous week	11,719	493	74,659	18,487
Year ago	16,789	726	41,160	14,130
Two years ago	14,560	779	34,544	19,200

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lamba.
Week end. Mar. 31.	\$13.00	\$ 8.05	\$ 8.95	\$16.35
Previous week	12.55	8.05	8.90	16.60
1927	10.90	10.90	8.50	15.75
1926	9.50	11.70	8.00	12.50
1925	10.45	13.10	7.75	14.75
1924	9.75	7.50	10.25	13.10
1923	9.10	8.40	8.20	13.45
Avg. 1923-1927	\$ 9.95	\$10.30	\$ 8.55	\$14.50

SUPPLIES FOR CHICAGO PACKERS.

Net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards.

	Cattle.	Hogs.	Sheep.
*Week ending Mar. 31.	32,290	129,000	47,100
Previous week	29,298	127,393	40,699
1927	40,179	115,586	47,864
1926	31,207	62,280	52,446
1925	32,475	47,542	51,423
1924	34,392	119,235	39,700
*Saturday, Mar. 31, estimated.			

HOG RECEIPTS, WEIGHTS, PRICES.

Receipts, average weight and top and average prices of hogs, with comparisons:

	Average No. Wgt. received, lbs.	Prices—Top.	Avg.
*Week ending Mar. 31	184,500	237	\$ 8.00
Previous week	201,962	234	8.00
1927	156,746	237	12.00
1926	96,824	249	13.55
1925	85,974	238	14.00
1924	163,706	234	7.75
1923	176,133	241	8.75
Avg. 1923-1927	135,800	238	\$11.25

*Receipts and average weight for week ending Mar. 31, 1928, estimated.

HOG SLAUGHTERINGS.

Jamison

I Approve!

Mr. H. P. Hill, of Ophuls & Hill, Inc., Consulting Engineers, 112 W. 42nd St., New York City, comments as follows:
"Your five point challenge sets up an ideal worth striving for."

Five Point Challenge

- 1 Build doors which—WHEN CLOSED—MAKE PRACTICALLY A SOLID WALL, because of sure, tight seals and door insulation equivalent to the wall itself.
- 2 Build doors which CLOSE AND SEAL QUICKLY and surely, and which further reduce air-flow by requiring minimum wall opening.
- 3 Design doors that HARMONIZE with their surroundings and which PASS the most stringent SANITARY INSPECTION.
- 4 Build doors to avoid troubles due to swelling, shrinking and warping and to ENDURE FOR YEARS despite heavy duty and abuse.
- 5 Build doors so efficiently, because of long experience and volume production, that it is possible to combine ALL of these requirements in a single door at MODERATE COST AND LOW UPKEEP

Plant of
Detroit Refrigerating Co.
 Detroit, Michigan

W. W. Ahlschlager,
 Architect

Westerlin & Campbell Co.,
 Con. Engrs.

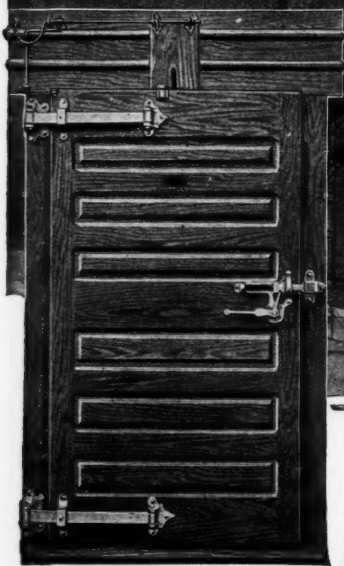
POINT NUMBER TWO

Air flows through a doorway in proportion to the size of the door and the length of time it is open. Within practical limits, a cold storage door must be as small as possible and designed for quick action.

Jamison makes doors of any required dimensions, but a study of the catalog shows standard sizes that will fit most needs perfectly and that are proportioned for greatest utility. The line includes a wide range of specialties such as track, bunker, Dutch, double, and vestibule doors, also chutes, sliding doors, and windows, built singly and in multiple. Each Jamison unit is of the smallest size possible for its particular duty.

For quick, easy handling, Jamison construction has taken into serious consideration weight, hardware, the radius and swing of the door, the position of the handle, and a self-tightening type of fastener that allows a door to be kicked or slammed shut. Quick action is apparent in every detail.

Doors must open and doors must close. In the twinkling of an eye the Jamison door changes an unobstructed passageway to the full equivalent of an unbroken wall.



Standard Track Door for overhead track. The small trap door operates port automatically with the main door. Unless otherwise specified by the buyer, this door is insulated with cork, encased in heavy, saturated insulating paper. We can furnish this door insulated with any other material you specify.

Cold Storage Doors

N.P.-4
 CLIP AND PIN TO
 YOUR LETTERHEAD
**JAMISON COLD
 STORAGE DOOR
 COMPANY**
 Hagerstown, Md., U. S. A.

Please send us immediately
 your complete answer to the
 5-point challenge, and cata-
 log.

Ice and Refrigeration

ICE NOTES.

The Atlantic Ice & Coal Co., Buena Vista, Ga., is planning the erection of a cold storage plant.

L. E. Teter, Magnum, Okla., will erect a cold storage plant to cost \$40,000.

An ice and cold storage plant will be erected in Fairfield, Tex., by the Community Power & Light Co.

The Central Atlantic Service Corp., New York City, has acquired the Hygenic Ice & Cold Storage Co., Pulaski, Va. A plant to cost \$100,000 will be built, it is stated.

A cold storage plant is being planned for Merced, Calif.

A large cold storage plant will be built in Richmond, Calif., it is reported.

The Crystal Ice & Cold Storage Co., Raton, N. M., is overhauling its plant.

A merger of seven ice and cold storage plants in Oklahoma City, Okla., has been completed, it is reported. It is estimated that the deal involved an expenditure of \$1,700,000.

Alfred R. Davis has purchased the Le Roy Cold Storage & Produce Co., Le Roy, N. Y., from John A. Washington.

The new plant of the Chico Ice & Cold Storage Co., Chico, Calif., has been built in operation.

The City Ice Co., Kansas City, Mo., has acquired the Quality Ice & Cold Storage Co. and the Newland Ice, Storage & Coal Co. of that city.

Jones & Krehbiel, Pretty Prairie, Kan., are building a cold storage warehouse and produce plant.

The Hill Wholesale Produce Co., Victoria, Tex., has let a contract for the erection of a cold storage plant.

The Hygenic Ice & Coal Co., Boulder, Colo., has been purchased by the General Ice Corp., Colorado Springs, Colo. This is the latest acquisition in a chain of ice manufacturing and storage warehouses by the General Ice Corp.

The Great Bend Ice, Fuel & Storage Co., Great Bend, Kan., has been sold to the Southwest Utility Co., Tulsa, Okla.

Sale of the Banden Cold Storage Co., Banden, Ore., to the Gold Beach Packing Co., has been announced.

The Wilmington Cold Storage Corp., Wilmington, Del., has been capitalized with a capital stock of \$250,000. Charles B. Newcome is the incorporator.

Extensive improvements were made recently to the plant of the Newport Beach Ice & Cold Storage Co., Newport Beach, Calif.

Construction work has started on the addition to the plant of the Santa Maria Ice & Cold Storage Co., Santa Maria, Calif.

A cold storage plant has been placed in operation in Lauraville, Fla., by Frank Drew, Jr.

The Crystal Ice & Storage Co., Portland, Ore., has filed plans for the erection of a new building.

Alterations which have increased the cold storage capacity of the Arctic Cold Storage & Warehouse Co., Philadelphia, Pa., have been completed.

The Piedmont Refrigerating Co., Greenville, S. C., has been incorporated with a capital stock of \$10,000.

The cold storage capacity of the plant of the Central Light & Power Co., Beeville, Tex., will be increased.

A. H. Barber & Co., Columbus, Miss., have awarded a contract for the construction of a cold storage warehouse.

DRY ICE IN REFRIGERATION.

At the last annual meeting of the American Society of Refrigerating engineers, J. W. Martin, Jr., read a paper, which was published in Refrigerating Engineering, in which he discussed the field of dry ice in modern refrigeration. In this paper he spoke of the present uses of solid CO₂, or dry ice, and of the probable future uses of this refrigerant. His remarks on these two subjects follow:

Every one is familiar with the trend of the day toward packaged goods. The old fashioned butter tub is replaced by the box of pound and even $\frac{1}{4}$ lb. package of butter; the side of bacon to the box of cut strips; the 5 gal. can of ice cream is slowly being replaced by the pint and quart package, and even these are cut up into individual portions. In this field of packaged perishables, dry ice finds a unique place. The convenience, the cleanliness, the small weight and volume, the absence of moisture, add to its pre-cooling value and make it an ideal refrigerant for this class of perishables.

Present Uses.

It is in this field of transportation that solid CO₂ development has progressed most rapidly. Ice cream, with

its requirement of low temperature, was, of course, the first product to receive attention by the makers of dry ice. After less than three years of public use, the ice cream industry in New York and Philadelphia consumes several tons daily. For the ordinary overnight shipment of 5 gal. of ice cream a light single service can, a corrugated paper box, and about 7 or 8 lb. of dry ice are required. The carry-home package of ice cream, either cylindrical or cubical, is becoming a familiar sight in our groceries.

Dry ice for the ice cream manufacturer is serving to broaden his field. With water, ice and salt the expense of delivery and the loss in tubs and cans were high. Before the advent of dry ice, shipments of about 8 hours' duration were the usual limit. Now, a Philadelphia manufacturer is shipping daily to Ohio and to Florida, and a New York manufacturer is shipping his ice cream to Cuba.

The convenient refrigerated store display box, butter shipping cartons (in which 5 lb. of dry ice keep 60 lb. of butter in good condition for 24 hours), fish cartons for fresh fillets, meat barrels, fruit shipments—all are every day accomplishments in the use of this product.

Future Uses.

In the refrigeration of cars, investigations of present difficulties inherent in various methods, as well as tests made with dry ice, lead one to believe this a field peculiarly well suited to dry-ice refrigeration. In tests that have been run during the last year the methods employed were such that less than a ton of dry-ice held a car of meat below 35° F. for 6 days. The saving in space and weight within the car, the easier control of temperature, and the more even distribution of refrigeration—even up to the ceiling of the car—coupled with the saving in time of re-icing and in car maintenance due to eliminating water ice drippage, make dry ice a real factor to be considered.

Truck refrigeration is another field that is modern, and growing rapidly. Dry ice has been used for trucks for about two years. In the shipment of meats and fruits it has been found that in addition to its other advantages, the carbon dioxide gas surrounding the product tends to prevent rot and mold; this is likely to be a most beneficial by-product.

Another future field is in connection with the growing trend towards frozen, rather than canned products. Fish, game, and poultry are now being shipped frozen, soon probably to be followed by shrimp and other delicate sea foods. Most of these should remain frozen until they reach the consumer's hands.

Dry ice is the modern mobile refrigerant—the refrigerant for perishables that must be moved. Through the discovery of how to apply it, this product has, in the last few years, been brought from the physics lecture table to be a staple article of commerce. Its output has grown enormously. Starting as a useful servant to the ice cream business, it is spreading rapidly into the fish, meat, and fruit shipping fields.

Your Cooling System

Most hot weather troubles can be traced to faulty refrigeration.

Do you ever have trouble with the refrigerating system in your plant?

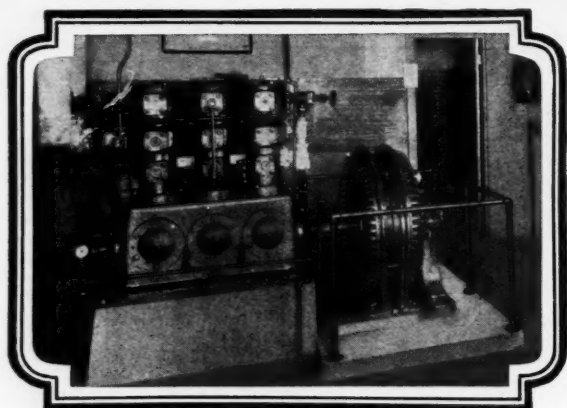
Do you know how to take care of your condensers, brine circulation, refrigerating machines?

Is your insulation in good shape?

Cold air leaks cost money. They will eat you up if you don't watch out!

Care of a packinghouse refrigerating system is plainly and simply described in an article on "Refrigeration in the Meat Plant," by a packinghouse master mechanic, printed in a recent issue of THE NATIONAL PROVISIONER.

If you want a copy of the article, cut out this notice and send it with a 2-cent stamp to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago.



Lower Refrigeration Costs

MULTIPLE Effect Compressors, Internal Force Feed Lubrication, Constant high volumetric efficiency. Sturdy rigid construction.

These are a few reasons why the packing industry finds increased efficiency in HOWE Refrigerating Machines. Made in all capacities suitable for large packers and retail butchers.

HOWE ICE MACHINE CO.

2825 Montrose Ave.
Chicago

HOWE Dependable Refrigeration

Reliable Corkboard
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"Preferred in Corks from Factory to Consumer"

IDEAL FOR INSULATING

COLD STORAGE WAREHOUSES - REFRIGERATORS
ICE PLANTS - DAIRIES - FUR VAULTS.

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Use these gaskets on your sharp-freezer and other cold-storage doors. Extra heavy construction provides long and efficient service. Both types treated with non-freezing compound. These gaskets will pay for themselves many times over in saved refrigeration.

Prevents frosting through and freezing up of Sharp-Freezer Doors



For Satisfactory Insulation



For ice tanks, cold storage rooms, cold pipes, roofs, and every other packing house cold insulation service.

Mundet's contract department will install the cork for you. Our practical refrigerating engineers cover the entire United States and Canada. No job too large or too small.

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Cold Storage Insulation

All Kinds of Refrigerator Construction

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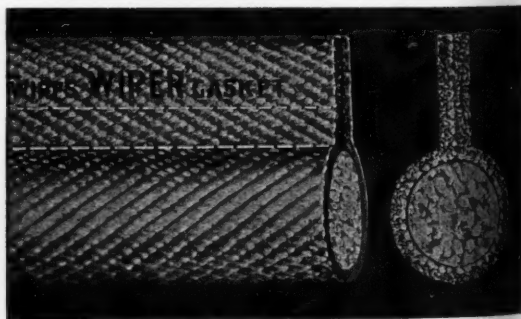
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SOLE MANUFACTURER

113 South 17th St. - St. Louis, Mo., U. S. A.

Chicago Section

Charles H. Knight, vice-president of the Louisville Provision Co., Louisville, Ky., visited in Chicago this week.

E. J. Focke, treasurer of Wm. Focke's Sons Co., Dayton, O., transacted business in the city during the middle of the week.

R. H. Cabell, general manager of Armour & Co., Ltd., London, is in the United States for a visit, accompanied by Mrs. Cabell.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 21,195 cattle, 18,211 calves, 53,428 hogs and 42,165 sheep.

William Manning, well-known in the meat packing industry, has been placed in charge of the sausage department of Oscar Mayer & Co., Chicago.

A. T. Rohe, of Rohe & Bro., New York, was in Chicago for a day this week attending a meeting of the central administrative committee of the Institute of American Meat Packers.

Oscar F. Mayer, chairman of the board of Oscar Mayer & Co., sails on April 19 from New York on the steamer Leviathan for a visit of several months abroad, accompanied by Mrs. Mayer.

Jay E. Decker, president of Jacob E. Decker & Sons, Mason City, Iowa, was in Chicago this week for a meeting of the central administration committee of the Institute of American Meat Packers, of which he is a member.

R. M. Shearer, former general manager for Armour & Company at Denver, was in Chicago this week on his return from an Eastern trip, during which he visited his daughter, who is attending school at Greensburg, Pa.

Provision shipments from Chicago, for the week ending Mar. 31, 1928, with comparisons, are reported as follows:

	Last wk.	Prev. wk.	Cor. week.
			1927.
Cured meats, lbs.	19,549,000	18,170,000	13,610,000
Fresh meats, lbs.	40,966,000	34,407,000	40,482,000
Lard, lbs.	8,355,000	7,182,000	7,426,000

The eightieth anniversary of the Chicago Board of Trade will be celebrated with appropriate ceremonies after the close of trading on April 9. A program of entertainment has been arranged and there will be speakers of prominence. Among these latter will be S. P. Arnot, president of the Board.

Hugo Arnold, head of Arnold Bros., Inc., returned this week from a visit of several weeks in California. Upon his appearance at the plant he was greeted by welcoming tributes of flowers and a general reception was held. It was just like a big happy family.

Beecher Starbird, general superintendent of car routes for Armour and

Company, has been appointed a trustee of the Armour Employees' Pension Fund. "Beech" has been with Armour for 35 years, and is one of the well-known figures in the merchandising side of the meat industry.

Changes in Armour operating personnel recently include the transfer of Manager H. A. Bruhn of the Indianapolis plant to the Fort Worth plant, succeeding W. C. Summers, resigned. Fred Kirgis, car route sales manager at Indianapolis, succeeds Mr. Bruhn. E. E. Evans is made manager of the plant at Fargo, N. D.

Jos. P. Murphy, vice-president and general manager of the Blaney-Murphy Co., Denver, Colo., was in Chicago this week with Mrs. Murphy, en route home from an Easter vacation visit with their two daughters who are in school at Washington, D. C. The vacation itinerary included an ocean trip from Galveston, Tex., to New York.

NEW PACKER AT LOS ANGELES.

The Nelson Morris Packing Company has been organized at Los Angeles, Calif., with a capital stock of \$750,000. It will take over and operate the modern meat packing and oil refining plant of the California Dressed Beef Co., on Vernon avenue, Los Angeles.

The head of the company is Olaf A. Nelson, a well-known San Francisco meat man, with a chain of markets in San Francisco and Oakland. James C. Good, former executive of Wilson & Co., and well-known from New York to the Coast, is vice president and general manager. Leon Morris, a Los Angeles attorney, and James

R. Young, an executive of the Nelson Meat Co., are vice presidents. The general superintendent is George Huber, former superintendent of the Associated Meat Co., and a well-known operating expert.

The plant, which has been shut down, is being put in shape under the direction of Messrs. Good and Huber, and will be in operation within 60 days in beef, pork and mutton departments, also the vegetable oil refinery. This enterprise marks the re-entrance of James Good into active packinghouse operations after several years spent in auxiliary activities.

ARMOUR MEN PROMOTED.

Announcement was made this week of the appointment of George A. Eastwood as manager of Armour and Company's auxiliary properties in Chicago, including the soap works, glue works, curled hair, sandpaper and other departments. He succeeds Kenneth Worden, resigned.

Mr. Eastwood has grown up from boyhood in the Armour organization, and has been in succession manager of the canned foods department and general superintendent of the branch house department. The Armour auxiliary plants of which he now takes charge are the most important operating unit outside the main plant of the company.

I. M. Hoagland, assistant general superintendent, becomes head of the branch house department. Mr. Hoagland is a sales executive of recognized ability, and is prominent in efforts now being carried forward for better merchandising in the meat industry.

Thomas Wilkinson was recently announced as head of the cattle buying division, succeeding V. H. Munneke, resigned. A. L. Capps succeeds Mr. Wilkinson as head of the beef shipping division, and D. D. Frederick takes Mr. Capps' place as assistant to manager L. B. Dodd of the dressed beef department.

DAVID LEVI PASSED ON.

David Levi, founder of D. Levi & Co., Inc., well known beef packers located at the Union Stock Yards, Chicago, died at his home, 928 Hyde Park Blvd., on April 5, after an illness of about four weeks. Mr. Levi retired from active participation in the packing business about 12 years ago but has kept in close touch with his organization since that time. Funeral services will be held Monday morning, April 9, at K. A. M. Temple, 48th and Drexel Blvd.



JAMES C. GOOD.
Re-enters meat packing field as executive of new Los Angeles concern.

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY
MARKET SERVICE

CASH PRICES.

Based on Actual Carlot Trading, Thursday,
April 5, 1928.

Regular Hams.		S. P.	
Green.			
8-10	16%	16%	
10-12	16	15%	
12-14	15%	15	
14-16	15%	14½	
16-18	14½	13½	
18-20	14	13½	
10-16	15%	13½	
16-22	14½	13	

S. P. Bolled Hams.		Select.	
H. Run.			
16-18	13½	14	
18-20	13½	14	
20-22	13	13½	

Skinned Hams.		S. P.	
Green.			
10-14	15%	16	
14-16	15½	15½	
16-18	15½	15½	
18-20	15	15½	
20-22	15	15½	
22-24	14½	15	
24-26	13½	14½	
26-30	13	14	
30-35	12	12½	

Picnics.		S. P.	
Green.			
4-6	9%	10	
6-8	9½	9½	
8-10	8½	9	
10-12	8½	8½	
12-14	8½	8½	

Bellies.*		S. P.	
Green.			
6-8	16%	17½	
8-10	16	16½	
10-12	15½	15½	
12-14	15	15½	
14-16	14	14½	
16-18	13½	14	

*Square Cut and Seedless.

D. S. Bellies.*		Rib.	
Clear.			
14-16	13%	11	
16-18	13%	11	
18-20	12½	12½	
20-25	12½	12½	
25-30	12½	12½	
30-35	12½	12½	
35-40	12½	12	
40-50	11½	11½	

*Fully Cured.

D. S. Fat Backs.		Lard.	
8-10	9	11.65	
10-12	9½	11.00	
12-14	9½	11.00	
14-16	10%	11.00	
16-18	11	11.00	
18-20	11½	11.00	
20-25	12½	11.00	

D. S. Rough Ribs.		Lard.	
45-50	11.50	11.50	
55-60	11.25	11.25	
65-70	11.00	11.00	
75-80	10.75	10.75	

Other D. S. Meats.		Lard.	
Extra Short Clears.	35-45	11½	
Extra Short Ribs.	35-45	11½	
Regular Plates.	6-8	8½	
Clear Plates.	4-6	8½	
Jowl Butts.	8 @ 8½	8 @ 8½	

Lard.		Lard.	
Prime steam.	11.65	11.65	
Prime steam, loose.	10.77½	10.77½	

FUTURE PRICES.

Official Board of Trade Range of Prices.

SATURDAY, MARCH 31, 1928.

LARD—		Open.		High.		Low.		Close.	
Mar.	11.62½	11.62½	11.62½	11.62½	11.62½	11.62½	11.62½	11.62½	11.62½
May	11.85	11.85	11.85	11.85	11.85	11.85	11.85	11.85	11.85
July	12.12½	12.12½	12.12½	12.12½	12.12½	12.12½	12.12½	12.12½	12.12½

CLEAR BELLIES—		Open.		High.		Low.		Close.	
Mar.	12.90	12.90	12.90	12.90	12.90	12.90	12.90	12.90	12.90
May	12.90	12.90	12.90	12.90	12.90	12.90	12.90	12.90	12.90
July	13.15	13.15	13.15	13.15	13.15	13.15	13.15	13.15	13.15

SHORT RIBS—		Open.		High.		Low.		Close.	
May	11.80	11.80	11.80	11.80	11.80	11.80	11.80	11.80	11.80
July	11.80	11.80	11.80	11.80	11.80	11.80	11.80	11.80	11.80

MONDAY, APRIL 2, 1928.

LARD—		Open.		High.		Low.		Close.	
April	11.90	11.90	11.90	11.90	11.90	11.90	11.90	11.90	11.90
May	12.20	12.20	12.20	12.20	12.20	12.20	12.20	12.20	12.20
Sept.	12.47½	12.47½	12.47½	12.47½	12.47½	12.47½	12.47½	12.47½	12.47½
Oct.	12.45	12.45	12.45	12.45	12.45	12.45	12.45	12.45	12.45

CLEAR BELLIES—		Open.		High.		Low.		Close.	
May	12.85	12.85	12.85	12.85	12.85	12.85	12.85	12.85	12.85
July	13.45	13.45	13.45	13.45	13.45	13.45	13.45	13.45	13.45
Sept.	13.45	13.45	13.45	13.45	13.45	13.45	13.45	13.45	13.45

SHORT RIBS—		Open.		High.		Low.		Close.	
May	11.50	11.50	11.50	11.50	11.50	11.50	11.50	11.50	11.50
July	11.50	11.50	11.50	11.50	11.50	11.50	11.50	11.50	11.50
Sept.	11.50	11.50	11.50	11.50	11.50	11.50	11.50	11.50	11.50

TUESDAY, APRIL 3, 1928.

LARD—		Open.		High.		Low.		Close.	
April	11.77½	11.77½	11.77½	11.77½	11.77½	11.77½	11.77½	11.77½	11.77½
May	12.10	12.10	12.10	12.10	12.10	12.10	12.10	12.10	12.10
Sept.	12.37½-40	12.37½	12.37½	12.37½	12.37½	12.37½	12.37½	12.37½	12.37½
Oct.	12.40	12.40	12.40	12.40	12.40	12.40	12.40	12.40	12.40

CLEAR BELLIES—		Open.		High.		Low.		Close.	
May	12.85	12.85	12.85	12.85	12.85	12.85	12.85	12.85	12.85
July	13.47½	13.47½	13.47½	13.47½	13.47½	13.47½	13.47½	13.47½	13.47½
Sept.	13.45	13.45	13.45	13.45	13.45	13.45	13.45	13.45	13.45

SHORT RIBS—		Open.		High.		Low.		Close.	
May	11.50	11.50	11.50	11.50	11.50	11.50	11.50	11.50	11.50
July	11.50	11.50	11.50	11.50	11.50	11.50	11.50	11.50	11.50
Sept.	11.50	11.50	11.50	11.50	11.50	11.50	11.50	11.50	11.50

WEDNESDAY, APRIL 4, 1928.

LARD—		Open.		High.		Low.		Close.	
April	11.77½	11.77½	11.77½	11.77½	11.77½	11.77½	11.77½	11.77½	11.77½
May	12.07½	12.07½	12.07½	12.07½	12.07½	12.07½	12.07½	12.07½	12.07½
Sept.	12.35	12.35	12.35	12.35	12.35	12.35	12.35	12.35	12.35
Oct.	12.40	12.40	12.40	12.40	12.40	12.40	12.40	12.40	12.40

CLEAR BELLIES—		Open.		High.		Low.		Close.	
May	12.80	12.80	12.80	12.80	12.80	12.80	12.80	12.80	12.80
July	13.45	13.45	13.45	13.45	13.45	13.45	13.45	13.45	13.45
Sept.	13.40	13.40	13.40	13.40	13.40	13.40	13.40	13.40	13.40

SHORT RIBS—		Open.		High.		Low.		Close.	
May	11.50	11.50	11.50	11.50	11.50	11.50	11.50	11.50	11.50
July	11.80	11.80	11.80	11.80	11.80	11.80	11.80	11.80	11.80
Sept.	11.77½	11.77½	11.77½	11.77½	11.77½	11.77½	11.77½	11.77½	11.77½

THURSDAY, APRIL 5, 1928.

LARD—		Open.		High.		Low.		Close.	
April	11.70	11.70	11.70	11.70	11.70	11.70	11.70	11.70	11.70
May	12.00	12.00	12.00	12.00	12.00	12.00	12.00	12.00	12.00
Sept.	12.27½-30	12.27½	12.27½	12.27½	12.27½	12.27½	12.27½	12.27½	12.27½
Oct.	12.30	12.30	12.30	12.30	12.30	12.30	12.30	12.30	12.30

CLEAR BELLIES—		Open.		High.		Low.		Close.	
May	12.75	12.75	12.75	12.75	12.75	12.75	12.75	12.75	12.75
July	13.07½	13.07½	13.07½	13.07½	13.07½	13.07½	13.07½	13.07½	13.07½
Sept.	13.37½	13.37½	13.37½	13.37½	13.37½	13.37½	13.37½	13.37½	13.37½

SHORT RIBS—		Open.		High.		Low.		Close.	
May	11.45	11.45	11.45	11.45	11.45	11.45	11.45	11.45	11.45
July	11.72½	11.72½	11.72½	11.72½	11.72½	11.72½	11.72½	11.72½	11.72½
Sept.	12.05	12.05	12.05	12.05	12.05	12.05	12.05	12.05	12.05

FRIDAY, APRIL 6, 1928.

(Holiday. No market.)

CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday, Apr. 5, 1928, with comparisons:

	Week ending Apr. 5.	Prev. week.	Cor. week 1927.
Armour & Co.	8,750	8,788	5,208
Anglo-American Prov. Co.	1,620	2,428	2,573
Swift & Co.	4,687	8,377	6,912
G. H. Hammond Co.	5,066	4,139	3,883
Morris & Co.	4,177	5,476	4,536
Wilson & Co.	5,057	9,066	8,975
Boyd-Latham Co.	2,302	4,060	7,650
Western Pkg. & Prov. Co.	11,861	12,015	7,650
Roberts & Onke.	6,025	7,253	2,849
Miller & Hart	6,040	6,500	2,186
Ingred.	4,777	5,476	2,721
Brennan Pkg. Co.	6,300	6,576	4,650
Agar Pkg. Co.	4,815	4,645	2,730
Total	70,386	83,135	50,041

Retail Section

Dealer Must Know Costs Should Make Cutting Tests to Know Where He Stands

The meat dealer can't run his business any longer on the "by guess and by gosh" method.

What shall he charge for his meats?

Taking a squint at his competitor's price cards—if he marks prices—won't do any longer.

Depending on a price chart and nothing else will not work, either. The chart is all right as a guide, but it cannot be followed blindly.

The retailer must know how to make his own cutting tests, and then check them by a reliable chart. He must know how to figure for himself.

That's why retailers are waking up more and more to the value of cutting tests.

The time formerly spent at association meetings in talking politics or playing pinochle is now given to cutting tests and meat demonstrations.

And it pays!

Beef and Veal Tests

One of the best-organized local associations in the country is that of the Toledo Retail Meat Dealers' Association. Their programs are always practical and to the point.

Tests on sides of beef and veal were worked out on the blackboard at the March 28 meeting of the Toledo Retail Meat Dealers' Association. The side of beef weighed 233 lbs. and that of veal 63 lbs.

The margin of profit was narrow, being only slightly over 22 per cent on the selling price, which must include

original cost, shrinkage, waste, overhead, etc. This would result in a narrow margin of profit on cost.

The tests are as follows:

TEST ON BEEF.

Side of Beef.....	233 lbs.	20c lb.	\$46.60
Chuck Roasts.....	48 lbs.	28c lb.	13.44
Rib Roasts (boned)....	16 lbs.	35c lb.	5.60
Soup Bone.....	2½ lbs.		.20
Plate.....	26 lbs.	15c lb.	3.90
Round Steak.....	27 lbs.	40c lb.	10.80
Sirloin Steak.....	19 lbs.	42c lb.	7.98
Short Loin.....	15½ lbs.	45c lb.	7.00
Rump Roast (boned)....	8½ lbs.	35c lb.	3.00
Back Round.....	4½ lbs.	30c lb.	1.44
Flank Steak.....	1½ lbs.	30c lb.	.45
Soup Bone.....	4 lbs.		.25
Trimnings.....	20 lbs.	25c lb.	5.00
Bones.....	24 lbs.	1c lb.	.24
Suet.....	15 lbs.	3c lb.	.45
Total.....			\$59.84
Cost.....			46.60
Profit.....			\$13.24

TEST ON VEAL.

Side of Veal.....	63 lbs.	23c lb.	\$14.49
Shoulder Roast (boned)....	35c lb.	4.14	
Shoulder Roast (arm)....	28c lb.	1.15	
Cutlets and Chops.....	35c lb.	2.30	
Breast.....	25c lb.	1.60	
Ham Steak.....	50c lb.	4.50	
Rump (boned).....	40c lb.	1.30	
Loin Roast.....	35c lb.	1.80	
Veal for Loaf.....	35c lb.	1.50	
Suet and Bones.....		.18	
Total.....			\$18.47
Cost.....			14.49
Profit.....			\$ 3.98

The tests were made for the retailers by F. G. Leydorf & Son, well-known retail meat dealers of Toledo.

NEWS OF THE RETAILERS.

Mrs. Emma T. Ruffner has purchased the meat and grocery business of Brown Bros., 1101 O St., Sacramento, Cal.

John H. Malone has succeeded to the meat and grocery business of Pinching & Malone at Sonora, Cal.

L. B. Jones and W. M. Edwards have engaged in the meat business at 507 W. 10th St., Topeka, Kas., as The Midget Market.

The Economy Market Co., 13915 East Jefferson St., Detroit, Mich., has been incorporated with a capital stock of \$70,000.

The Kilcoyne Market has been opened at 5016 72nd St., S. E., Portland, Ore., by George Kilcoyne.

Hecho Merrick has purchased the

Maple Grocery & Meat Market, 564 Hawthorne Ave., Portland, Ore.

James O'Connor and Raymond Beeler have engaged in business as O'Connor's Meat Market at St. Helens, Ore.

The St. Paul Meat Market has been opened by John M. Rasmussen at St. Paul, Ore.

Geo. L. Smith has sold the Oakland Meat Market at 3856 Center St., Tacoma, Wash., to Walter Powell.

T. H. Richards, Jr., is reported to have purchased the City Meat Market at Tenino, Wash., from Fred Green and Carl Anderson.

William Werthes has engaged in business at 1273½ Milwaukee, Portland, Ore., as the Tolman Ave. Meat Market.

J. H. and J. F. Lewis have engaged in the meat business at Clatskanie, Ore., under the name of Lewis Market.

J. C. Heinzerling has purchased the Ideal Market at 3126 Sprague St., Spokane, Wash.

Harry Newman has purchased the Independent Meat Co. at Bremerton, Wash.

Clem Haussman & Sons, meats, Everett, Wash., changed name to Haussman's, Inc.

Dring & Kidd have purchased the West Side Grocery & Meat Market at Boise, Ida., from Clark & Olson.

Ed. and C. E. Sundberg have put in a new stock of meats and groceries in St. James, Minn.

W. E. Tucker and William Adams have engaged in the meat and grocery business at 1206 West Ninth St., Waterloo, Ia.

W. A. Nishioka has succeeded to the meat and grocery business of Nishioka & Co., at 494 Broadway, El Centro, Cal.

George M. and Jacob Ohlemutz have engaged in business at Sausalito, Cal., under name of Eureka Market.

Journey & Son, general merchants, Woodbridge, Cal., will add meats.

The Schnelle Meat Market has opened for business in Belle Plains, Kas.

O. H. Worley has engaged in the meat business in Stillwell, Okla.



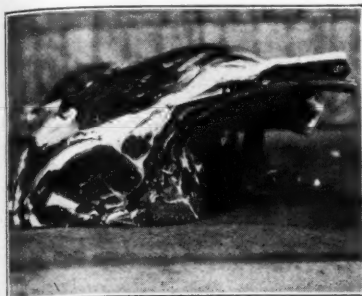
MEMBERS OF TOLEDO, OHIO, RETAIL MEAT DEALERS' ASSOCIATION AT MEAT CUTTING CONFERENCE.

Turning Lamb Chuck Into Attractive Saratoga Chops

As a result of the demand for lamb chops, often the rib and loin chops are all sold before the chuck has been cut. An attractive and profitable way to

under part of the chuck remains. This, when prepared as shown in the pictures herewith, produces uniform sized chops.

These are practically the same size as either the more popular loin or rib chops. They should find a ready demand, as the meat is the continuation of the eye of the rib, and is very juicy and tender.



Under part of the lamb chuck used for making Saratoga chops.

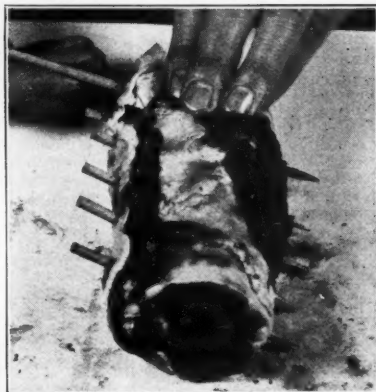
utilize the chuck is to fashion it into Saratoga chops.

After lifting the shoulder of lamb



Boning out the ribs and neck from the bottom chuck.

for mock duck or English shoulder, the



The boned out meat is rolled tightly, making the rib side the face of the roll. Skewers are put through the center of the roll one inch or further apart, depending on the thickness of the chops to be cut.

BACON FRAZE.

Here is a delicious breakfast dish. Your customers who are fond of bacon will be glad to know about it.

Beat two eggs to a stiff froth. Add one-half cup of milk and one teaspoon of flour well rubbed together. Put thin sliced bacon in a frying pan and when slightly brown add the above batter. Brown both sides and serve at once.



A slice is made between each skewer, resulting in the finished Saratoga chop. This is a lean chop, is all meat, and can be sold for less than the loin or rib chops. This cut should be an economical and profitable method of using up part of the less demanded portion of the lamb carcass.



The opinions of specialists in the meat industry all agree on one point; namely, that the greatest need is for education:

"Meat Retailing"

By A. C. Schueren

Is one step toward solving this problem.

Better retailing means better customers. It will result in better wholesaling.

You will enjoy reading a copy of "MEAT RETAILING."

Price only \$7.00
plus postage

For Sale by
THE NATIONAL PROVISIONER
407 S. Dearborn St., Chicago, Ill.

L. B. Jones and W. H. Edwards have engaged in the meat and grocery business at 507 West 10th Ave., Topeka, Kas.

Roy Hartford has purchased the meat business of Frank Reynolds, at 113 E. 2nd St., Ottawa, Kas.

Donaghe & Torrence, Quinton, Okla., are adding a meat market to their store.

The New Sanitary Market has opened for business in Great Falls, Mont.

Charles Farley has opened a meat market in Nampa, Ida.

Seraphine & Jones are engaging in the retail meat business in Kellogg, Ida.

E. E. Sheppard has purchased the interest of his partner in the C. & S. Grocery and Meat Market, Clinton, Okla.

New York Section

AMONG RETAIL MEAT DEALERS.

The regular monthly meeting of the board of directors of Ye Olde New York Branch, New York State Association, was held Tuesday evening. Probably the most absorbing topic was a discussion on the ways and means of following up and enforcing the Sunday closing ordinance. Certain plans are being mapped out to start work on this along constructive lines. Plans were also discussed and turned over to a committee for the purpose of outlining a membership campaign and the best methods of securing new members. The committee is expected to report in the near future. A new entertainment committee, composed of William Ziegler, chairman, Ben Metzger, George Anselm, Louis Goldschmidt, A. Metzger, Oscar Schaefer and H. T. Vetter, has been appointed.

A mass meeting of retail meat dealers was held at the Elks Club House,

Bayonne, N. J., on Thursday evening of this week. Invitations were extended to the members of the Hudson County Branch and the officers and members of the various branches in Greater New York. Among the speakers were State President George Kramer, National and State Treasurer Charles Schuck, and John Harrison of Brooklyn. Harry Rauch, secretary and manager, has brought the retailers together for the purpose of combatting a number of evils prevalent in that section. The retailers in Bayonne open at 6 a. m. and remain open until 10 p. m., and this includes Sunday. The need of a Sunday closing law in New Jersey is very apparent.

The meeting of the South Brooklyn Branch was held on Tuesday evening of this week, when William Wolk, manager of the state association, spoke on the Food Distributors, Inc. This was followed by a discussion on the part of

the members, who gave a number of orders and who will also give cooperation. Complete plans for the annual "get together" of the members and their wives for a banquet on April 17th were announced. It will be held in the meeting room and there will be professional talent.

The postponed meeting of the Bronx Branch was held on Wednesday evening of last week, at which time there was a demonstration of a scale. Business Manager Fred Hirsch spoke on the calfskin association and also on the costume dance.

The "white elephant" party given by the Ladies' Auxiliary last Wednesday afternoon proved very interesting and netted some money to the treasury. It was decided to make a surprise visit to Mrs. R. Schumacher, who has been confined to her home the greater part of the winter, on Thursday of this week. A business meeting will take place on Wednesday, April 11, at which time the officers elected for 1928 will be installed by Mrs. Frank P. Burck of Brooklyn. This will be the first meeting which Mrs. Burck has attended for some time, due to a long spell of illness.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Thursday, April 5, 1928, as follows:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS (Hvy. Wt., 700 lbs. up):				
Choice	\$20.50@22.00	\$19.50@20.50	\$21.00@22.50	\$21.50@22.50
Good	18.00@20.50	19.00@19.50	19.50@21.50	19.00@20.50
STEERS (Lt. & Med. Wt., 700 lbs. dn.):				
Choice	20.00@22.00		21.00@22.50	21.50@22.50
Good	18.00@20.00	18.50@19.00	19.00@21.50	19.00@20.50
STEERS (All Weights):				
Medium	16.00@18.00	18.00@18.50	18.00@19.50	18.00@19.00
Common	14.00@16.00		17.00@18.50	
COWS:				
Good	15.00@16.50	16.50@17.50	16.50@18.00	17.00@18.00
Medium	13.50@15.00	15.50@16.50	15.50@16.50	15.00@16.00
Common	12.50@14.00	14.50@15.50	14.50@15.50	13.00@14.00
Fresh Veal (1):				
VEALERS:				
Choice	21.00@23.00	21.00@24.00	23.00@26.00	
Good	18.00@20.00		17.00@23.00	20.00@22.00
Medium	15.00@18.00	15.00@17.00	19.00@21.00	16.00@19.00
Common	13.00@15.00	13.00@15.00	16.00@18.00	13.00@15.00
CALF CARCASSES (2):				
Choice				
Good				
Medium				
Common				
Fresh Lamb and Mutton:				
SPRING LAMB:				
Good-choice	32.00@35.00	31.00@34.00	33.00@36.00	32.00@34.00
Medium	30.00@33.00	29.00@31.00	31.00@33.00	29.00@31.00
Common				
LAMB (30-42 lbs.):				
Choice	28.00@29.00	28.00@29.00	28.00@30.00	29.00@30.00
Good	27.00@28.00	27.00@28.00	27.00@28.00	28.00@29.00
LAMB (42-55 lbs.):				
Choice	26.00@28.00	25.00@27.00	27.00@28.00	27.00@28.00
Good	24.00@27.00	24.00@26.00	26.00@28.00	26.00@27.00
LAMB (All Weights):				
Medium	25.00@27.00	24.00@26.00	26.00@27.00	
Common	23.00@25.00		26.00@27.00	
MUTTON (Ewes):				
Good	15.00@17.00	17.00@19.00	18.00@20.00	17.00@18.00
Medium	13.00@15.00	15.00@17.00	15.00@18.00	15.00@17.00
Common	11.00@13.00		14.00@16.00	
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.	15.00@16.50	18.50@19.50	16.00@18.00	16.50@18.00
10-12 lbs. av.	14.50@16.00	18.50@19.50	15.50@17.00	15.50@17.00
12-15 lbs. av.	13.00@14.50	17.50@18.50	14.00@15.70	14.50@15.50
15-18 lbs. av.	12.50@14.00	16.50@17.50	13.50@15.50	13.50@14.50
18-22 lbs. av.	12.00@13.00	16.00@17.00	12.50@13.50	13.00@14.00
SHOULDERS:				
N. Y. Style—Skinned	10.00@12.00		11.50@13.00	11.50@13.00
PICNICS:				
4-6 lb. av.		12.50@13.50	12.00@13.00	12.00@13.00
6-8 lb. av.		12.00@13.00	10.50@12.00	11.00@12.00
BUTTS: Boston Style	12.50@14.00		15.00@17.00	15.00@16.00
SPARE RIBS: Half Sheets	8.00@10.00			
TRIMMINGS:				
Regular	8.00@ 9.00			
Lean	13.50@14.50			

(1) Includes "skin on" at New York and Chicago. (2) Includes sides at Boston and Philadelphia.

NEW YORK NEWS NOTES.

Judge J. J. Cooney, legal department, Wilson & Company, Chicago, was a visitor to the city this week.

F. J. King, branch house provision department, Swift & Company, Chicago, was in New York during the week.

Dr. J. J. Hayes, assistant general superintendent, Armour and Company, Chicago, was a visitor to the city this week.

Guillaume Le Personne spent some time on the New York Produce Exchange this week before sailing for his home in Antwerp, Belgium, where he is a leading provision merchant.

Bernard Levy, former head of the Bronx Provision Co., and one of the executives of the Hygrade Provision Co., is taking his family to Europe for a vacation trip of several months. Barney is taking his chauffeur along, and they will see the sights of the old country in comfort.

Following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the city of New York during the week ending March 31, 1928: Meat.—Brooklyn, 427 lbs.; Manhattan, 268 lbs.; Bronx, 8 lbs.; Queens, 2 lbs.; Richmond, 2 lbs.; total, 707 lbs. Fish.—Brooklyn, 277 lbs. Poultry and Game.—Brooklyn, 12 lbs.; Manhattan, 276 lbs.; total, 288 lbs.

A new branch house was opened by Swift & Company on March 28 at the corner of Roslyn road and the main line of the Long Island railroad, Mineola. The new branch house is up to the minute, being equipped with the latest facilities and adequate cooler space for handling a full line of the company's products, including fresh and cured meats and produce. The Mineola branch is one of Swift & Company's

Mr. Packer and Provision Dealer The "Gong" Brand South American Corned Beef

a quality product of great Oxo Ltd. of Buenos Aires is gaining new friends constantly. Orders are coming in from all over the country, and we have yet to meet the customer who does not admit that the "GONG"

Brand represents the highest quality Corned Beef obtainable in the Argentine.

If you will give us a trial, we are certain that you, also, will join the ranks of our satisfied customers.

[FREE SAMPLES and quotations on request]

ARGENTINE BEEF CO., Union Stock Yards, CHICAGO

more than four hundred branch houses which distributes to the entire nation the products of thirty packing plants and several score of produce plants. It also has a smokehouse fully equipped to handle the smoking of hams, bacon and other cured meats. G. D. Cool, formerly of the Swift Stapleton branch, is manager.

STAHL-FERRIS TO EXPAND.

Details of the consolidation of the New York meat packing firms of Otto Stahl, Inc., and F. A. Ferris & Co. were completed this week, and the businesses are now operating under the new "set-up."

No new financing is involved in this combination.

The Otto Stahl business is recognized as one of the leaders in the domestic provision trade. An extensive development of Ferris & Co.'s export business is expected to follow the combination.

The Ferris firm is said to be the oldest American packing organization now in existence, and it has long been an exporter of high-grade hams to Cuba and Central and South America. Its facilities in those countries will now be greatly extended as a result of the new affiliation.

The corporate identity of the Ferris firm and its executive personnel will be continued, F. A. Ferris, grandson of the founder, is to be associated with George A. Schmidt, vice president and general manager of Otto Stahl, Inc., who will become the head of both businesses.

A recent survey of the twenty Pan American countries in which the Ferris firm has sales representation shows

that their economic status has so improved since the war as to justify an extensive cultivation of this market. In addition to extending the sales of American hams it is believed that a large market can be won for quality grades of American bacon and dry sausage, and that American lard can be widely distributed in competition with vegetable oils now in use.

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week ended, Mar. 29, 1928.

March	23	24	26	27	28	29
Chicago	48 1/4	47 1/2	48	46 1/4	46 1/2	46 1/4
New York	48 1/4	48	49	47 1/2	47	48
Boston	50 1/4	50	49 1/2	48 1/2	47 1/2	48
Philadelphia	50 1/4	50	50	48 1/2	48	49

Wholesale prices of carlots—fresh centralized butter—90 score at Chicago:

	49	48 1/4	48 1/2	46 1/4	44 1/2	46 1/2
Receipts of butter by cities (tubs):						
This week.	Last week.	Last year.	—Since Jan. 1—	1928.	1927.	
Chicago	41,063	30,581	37,016	672,042	641,426	
N. Y.	48,233	50,501	44,538	777,191	762,695	
Boston	12,589	16,544	15,250	244,748	229,753	
Phila.	15,672	14,981	12,264	256,267	244,427	

117,589 112,607 100,068 1,953,248 1,878,301

Cold storage movement (lbs.):

	In Mar. 29.	Out Mar. 29.	On hand Mar. 30	Same week-day last year.
Chicago	123,274	19,954	695,443	273,567
New York	37,992	158,239	1,755,058	705,530
Boston	36,149	442,828	255,864
Phila.	1,550	47,278	322,172	128,395
	162,816	261,620	3,215,501	1,363,356

How are retail cutting tests made? Write THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

BELL'S

Patent Parchment Lined

SAUSAGE BAGS

and

SAUSAGE SEASONINGS



Write for Samples and Prices

The Wm. G. Bell Co.

189 State St. Boston, Mass.

GERMAN FROZEN MEAT DUTY.

The duty-free import contingent of frozen meat for distribution by communities in Germany has been reduced from 102,000 tons to 50,000 tons, according to a bill which has passed the German Reichstag, to become effective May 1, 1928. This has been done as an aid to German livestock farmers.

H. L. WOODRUFF, INC.

Live Wire Brokerage Firm

448 W. 14th St.

New York City

Telephones: Chelsea 7996-7997

1878

VILLAR & CO., Inc.

Wholesale Commission Dealers in Hams, Bacon, and Lard

Connections Solicited

Box 201

San Juan, Porto Rico

1928

JOHN H. BURNS CO., Broker

Export Packing House Products Domestic

407 Produce Exchange, New York City

Member New York Produce Exchange

Cable Address: "Jonburns"

Codes: Cross, Kelly, Utility (Livestock Ed.) Lieber's (5th Ed.)

Rep., Wynantskill Mfg. Co., Stockinettes, Troy, N. Y.

GEO. H. JACKLE

Broker

Tankage, Blood, Bones, Cracklings, Bonemeal, Hoof and Horn Meal

40 Rector St.

New York City

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, good	\$13.35@13.70
Cows, medium	7.00@ 9.50
Bulls, light to medium	8.25@ 8.75

LIVE CALVES.

Calves, veals, good and ch.	\$16.00@17.50
Calves, com. to med., per 100 lbs.	12.00@13.50

LIVE SHEEP AND LAMBS.

Lambs, prime, 100 lbs.	@17.75
Lambs, mixed, 100 lbs.	14.00@15.00

LIVE HOGS.

Hogs, heavy	\$ 7.00@ 8.00
Hogs, medium	@ 9.25
Hogs, 120 lbs.	8.35@ 8.00
Roughs	@ 7.00
Good Roughs	@ 7.50

DRESSED HOGS.

Hog, heavy	@12.50
Hogs, 180 lbs.	@13.00
Pigs, 80 lbs.	@13.00
Pigs, 80-140 lbs.	@13.00

DRESSED BEEF.

CITY DRESSED.

Choice, native heavy	23 @25
Choice, native light	23 @25
Native, common to fair	21 @22

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	21 @23
Native choice yearlings, 400@600 lbs.	21 @23
Western steers, 600@800 lbs.	18 @19½
Texas steers, 400@600 lbs.	17 @18
Good to choice heifers	20 @21
Good to choice cows	16½ @18
Common to fair cows	14½ @16½
Fresh bologna bulls	@12up

BEEF CUTS.

	Western.	City.
No. 1 ribs	24 @25	30 @36
No. 2 ribs	21 @23	24 @29
No. 3 ribs	18 @20	20 @24
No. 1 loins	29 @32	36 @40
No. 2 loins	28 @29	32 @35
No. 3 loins	22 @24	26 @31
No. 1 hinds and ribs	25 @28	26 @29
No. 2 hinds and ribs	22 @24	22 @25
No. 3 hinds and ribs	20 @21	20 @21
No. 1 rounds	19 @20	21 @22
No. 2 rounds	17 @18	19 @20
No. 3 rounds	16 @17	17 @18
No. 1 chuck	18 @19	19 @20
No. 2 chuck	16 @18	17 @18
No. 3 chuck	13 @15	15 @16
Bolognas	@ 6	13 @14
Rolls, reg., 6@8 lbs. avg.	22 @23	22 @23
Rolls, reg., 4@6 lbs. avg.	17 @18	17 @18
Tenderloins, 4@6 lbs. avg.	60 @70	60 @70
Tenderloins, 5@6 lbs. avg.	80 @90	80 @90
Shoulder clods	10 @11	

DRESSED CALVES.

Prime	24 @26
Choice	23 @25
Good	21 @23
Medium	19 @21

DRESSED SHEEP AND LAMBS.

Lambs, choice spring	34 @37
Lambs, good	28 @30
Lambs, poor grade	26 @27
Sheep good	18 @20
Sheep, medium	15 @18
Sheep, common	14 @16

SMOKED MEATS.

Hams, 8@10 lbs. avg.	22 @23½
Hams, 10@12 lbs. avg.	21 @23
Hams, 12@14 lbs. avg.	19 @20
Piconics, 4@6 lbs. avg.	12 @13
Piconics, 6@8 lbs. avg.	10½ @12
Rollettes, 6@8 lbs. avg.	13 @14
Beef tongue, light	28 @32
Beef tongue, heavy	32 @34
Bacon, boneless, Western	22 @23
Bacon, boneless, city	18 @19
Pickled bellies, 8@10 lbs. avg.	14 @15

FANCY MEATS.

Fresh steer tongues, untrimmed	25c a pound
Fresh steer tongues, l. c. trim'd	38c a pound
Sweetbreads, beef	65c a pound
Sweetbreads, veal	\$1.00 a pair
Beef kidneys	15c a pound
Mutton kidneys	8c each
Livers, beef	38c a pound
Oxtails	18c a pound
Beef hanging tenders	28c a pound
Lamb fries	10c a pair

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs. average	@17
Pork tenderloins, fresh	@51
Pork tenderloins, frozen	@45
Shoulders, city, 10@12 lbs. avg.	@13
Shoulders, Western, 10@12 lbs. avg.	@13
Butts, boneless, Western	@17
Butts, regular, Western	@15
Hams, Western, fresh, 10@12 lbs. avg.	@19
Hams, city, fresh, 6@10 lbs. avg.	@21
Picnic hams, Western, fresh, 6@8 lbs. average	@11
Pork trimmings, extra lean	@21
Pork trimmings, regular, 50% lean	@11
Spareribs, fresh	@11

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs. per 100 pcs.	95.00@100.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pcs.	@ 75.00
Black hoofs, per ton	45.00@ 50.00
Striped hoofs, per ton	45.00@ 50.00
White hoofs, per ton	@ 55.00
Thigh bones, avg. 85 to 90 lbs., per 100 pieces	@100.00
Horns, avg. 7½ oz. and over, No. 1s	300.00@325.00
Horns, avg. 7½ oz. and over, No. 2s	250.00@275.00
Horns, avg. 7½ oz. and over, No. 3s	200.00@225.00

BUTCHERS' FAT.

Shop fat	@ 2½
Breast fat	@ 4½
Edible suet	@ 6
Cond. suet	@ 5½

SPICES.

	Whole.	Ground.
Allspice	20	23
Cinnamon	16	19
Cloves	20	25
Coriander	13	16
Ginger	17	17
Mace	1.05	1.15
Nutmeg	39	45½
Pepper, black	41½	45½
Pepper, Cayenne	44	7¼c
Pepper, red	35	8½c
Pepper, white	60	64

GREEN CALFSKINS.

	5-9 9¼-12¼	12¼-14	14-18	18 up
Prime No. 1 Veals	31	3.40	3.75	5.10
Prome No. 2 Veals	29	3.20	3.50	4.85
Buttermilk No. 1	28	3.05	3.40	3.60
Buttermilk No. 2	26	2.85	3.15	3.35
Branded Gruby	17	1.90	2.15	2.35
Number 3			At Value	

CURING MATERIALS.

	Bbls.	Dbl. Bags per lb.
In lots of less than 25 bbls.:	Bbls.	per lb.
Double refined saltpetre, granulated	6c	5½c
Double refined saltpetre, small crystal	7¼c	7¼c
Double refined large crystal saltpetre	8¼c	8¼c
Double refined nitrate soda	4c	3½c
In 25 barrel lots:		
Double refined saltpetre, granulated	5½c	5½c
Double refined saltpetre, small crystal	7¼c	7¼c
Double refined saltpetre, large crystal	8¼c	8c
Double refined nitrate soda, granulated	3½c	3½c

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry picked—12 to box—fair to good:	
Western, 60 to 65 lbs. to dozen, lb.	27 @29
Western, 48 to 54 lbs. to dozen, lb.	27 @30
Western, 43 to 47 lbs. to dozen, lb.	27 @29
Western, 36 to 42 lbs. to dozen, lb.	26 @28
Western, 30 to 35 lbs. to dozen, lb.	24 @26
Fowls—fresh—dry pld.—prime to fry—12 to box:	
Western, 60 to 65 lbs. to dozen, lb.	30 @31
Western, 48 to 54 lbs. to dozen, lb.	31 @31
Western, 43 to 47 lbs. to dozen, lb.	30 @30
Western, 36 to 42 lbs. to dozen, lb.	29 @29
Western, 30 to 35 lbs. to dozen, lb.	27 @27
Fowls—frozen—dry pld.—fair to good—12 to box:	
Western, 60 to 65 lbs., lb.	26 @28
Western, 55 to 59 lbs., lb.	26 @28
Western, 43 to 47 lbs., lb.	26 @28
Western, 30 to 35 lbs., lb.	23 @25
Ducks—	
Long Island, prime, frozen, boxes	20 @21
Squabs—	
White, 11 to 12 lbs. to dozen, per lb.	65 @70
Squabs, 9 to 10 lbs.	60 @65

LIVE POULTRY.

Fowls, colored, per lb., via express	20 @32
Turkey hens, via express	20 @50
Geese, fair to good	22 @23
Pigeons, per pair, via freight or express	40 @45

BUTTER.

Creamery, extras (92 score)	@48
Creamery, firsts (88 to 91 score)	@47
Creamery, seconds	45 @46
Creamery, lower grades	43 @44

EGGS.

(Regular packed.)

Extras	30 @31
Extra firsts	29 @30½
Firsts	27 @28½
Checks	25 @25½

FERTILIZER MATERIALS.

BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, delivered per 100 lbs.	2.50@2.60
Ammonium sulphate, double bags, per 100 lbs. f.a.s. New York	@2.00
Blood, dried, 15-16% per unit	@8.10
Fish scrap, dried 11% ammonia, 10% B. P. L. f.o.b. fish factory	5.00@10c
Fish guano, foreign 13@14% ammonia, 10% B. P. L.	4.90@10c
Fish scrap, acidulated, 6% ammonia, 8% A. P. A. f.o.b. fish factory	Nominal
Soda Nitrate, in bags, 100 lbs. spot	@2.33½
Tankage, ground 10% ammonia, 15% B. P. L., bulk	4.65@10c
Tankage, unground, 9@10% ammonia	4.80@10c

Phosphates.

Bone meal, steamed, 3 and 50 bags, per ton	@32.00
Bone meal, raw 4½ and 50 bags, per ton	@39.00
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16% flat	@ 8.00

Potash.

Manure salt, 20% bulk, per ton	@11.00
Kalnit, 12.4% bulk, per ton	@ 9.00
Muriate in bags, basis 80%, per ton	@36.40
Sulphate in bags, basis 90%, per ton	@45.70

Beef.

Cracklings, 50% unground	@ 1.00
Cracklings, 60% unground	@ 1.20

Meat Scraps, Ground.

50%	@65.00
55%	@70.00

Emil Kohn, Inc. Calfskins

Specialists in skins of quality on consignment. Results talk! Information gladly furnished.

Office and Warehouse
407 East 31st St.,
NEW YORK, N. Y.
Caledonia 0113-0114

Lincoln Farms Products Corporation

Collectors and Renderers of

Bones FAT Skins

Manufacturer of Poultry Feeds

Office: 497 E. 31st St.
NEW YORK CITY

Phone: Caledonia 0114-0124

Factory: Fisk St., Jersey City, N. J.

1928.

Q22
Q20
Q23
Q45

Q48
Q47
Q46
Q44

Q31
Q29 1/2
Q28 1/2
Q25 1/2

Q60 @ 3.00

Q2.00
Q5.10

Q0 @ 10c

Q0 @ 10c

Qtotal
Q2.32 1/2

Q5 @ 10c
Q0 @ 10c

Q12.00

Q30.00

Q 9.00

Q12.40

Q 9.00

Q34.40

Q45.70

Q 1.00

Q 1.20

Q55.00

Q70.00

Inc.

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N. J.